COLETTE'S WEDDING CAKES

COLETTE PETERS

Author of
Colette's Cakes



Spring



Stained-Glass Cake

The transparent quality of piping gel gave me the idea of using it to create the look of colored glass. Piping gel can be bought in small tubes of various colors in the grocery store baking section. You can also purchase clear gel from cake decorating suppliers, tint it with liquid food coloring, and pipe it through a pastry bag.

Serves 135

Cakes:
- 8-inch round, 3 inches high
- 11-inch round, 3 inches high
- 14-inch round, 3 inches high

18-inch round base, ½ inch thick
royal icing (page 144)
white glue
½-inch-wide white ribbon for the edge of the base and tiers
8-, 11-, and 14-inch round foamcore boards
rolled fondant (page 142)
¼-inch-thick wooden dowels
brown paste food coloring
clear piping gel and red, yellow, green, blue, purple, and pink food coloring *OR* tubes of ready-to-use colored piping gel
pastry bags and couplers
tip #2

In advance:

Cover the base with thinned white royal icing. Let dry. Glue the ribbon around the edge of the base.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Cover with rolled fondant. Insert dowels in the tiers and stack the tiers on the prepared base. Attach ribbon around the edge of each tier with a little royal icing.

Transfer the design onto the cake by placing patterns 1–17 on the cake and outlining them with a long pin. Keep in mind that some of the designs will go over the edge and onto the top of the cake.

Tint some royal icing dark brown. Use a pastry bag with the #2 tip to outline the designs.

If you are using clear piping gel, place about 2 heaping tablespoons of gel in small containers. Add a few drops of food coloring to each container and mix. The gel will appear darker in the container than it will on the cake, so be sure to test each color by spreading a little on some spare fondant. Add more color a drop at a time if necessary.

Fill pastry bags with the different gels and use the #2 tip to pipe the gels into the designs, using the photograph as a guide. If you use tubes of ready-made gel, you can pipe the gel directly into the designs from the tubes.



Patterns 1–17





Edwardian Cake

Bride's magazine commissioned me to design an all-white cake based on the elaborate Edwardian ceiling ornamentation in the Burden Mansion in New York City. Translating the intricacies of the plaster detailing into icing requires many of the decorating techniques I discuss in this book. The result is an exceptionally beautiful cake that recalls the elegance and craftsmanship of a bygone era.

Serves 280

Cakes:
- 5-inch round, 4 inches high
- 8-inch round, 4 inches high
- 12-inch round, 4 inches high
- 16-inch round, 6 inches high

2 sugar molds (page 170):
- 1, made in a cup $3\frac{1}{2}$ inches wide by $2\frac{3}{4}$ inches high
- 1, made in a tart pan 3 inches wide by 1 inch high

royal icing (page 144)
3-inch-long Styrofoam egg
wax paper
royal-icing decorations (pages 150–154):
- 40 small rosebuds
- 38 medium roses, 10 of them on stems
- 30 large roses, 10 of them on stems
- 120 small daisies, 10 of them on stems
- 34 medium daisies
- 4 large daisies on stems
- 20 small petunias, 5 of them on stems
- 8 medium petunias on stems
- 20 leaves on stems
- 12 baby's breath on wires
- 80 small and 26 large grape clusters
- 15 grape clusters on wires

gum-paste decorations (pages 155–166):
- 60 small apples, pears, and pumpkins
- 6 shells, made from Wilton Baroque mold kit
- 56 leaves, made with leaf cutter (pages 167–169)

cornstarch
10-inch Styrofoam disk, 1 inch high
8-inch Styrofoam disk, 1 inch high
20-inch round base, $\frac{1}{2}$ inch thick
white glue
$\frac{1}{2}$-inch-wide white ribbon to cover edge of base
5-, 8- (use 2), 12-, and 16-inch round foamcore boards
royal buttercream icing (page 139)
$\frac{1}{4}$-inch-thick wooden dowels
toothpicks
pastry bags and couplers
tips #1.5, #2, #3, #10, #14, #18, #22, #44, #45, #65S, #65, #67, #199, and #363

In advance:

Make a hollow sugar mold from the cup and a solid mold from the tart pan. When they are dry, attach the narrow end of the solid mold to the bottom of the cup mold with royal icing to form a vase. Let dry. Attach the 3-inch Styrofoam egg inside the vase with royal icing. To decorate, place the vase on a piece of wax paper and use the #2 tip to pipe royal-icing lines along the vertical ridges of the base. Pipe a shell border around the top of the lines with the #14 tip and another at the bottom with the #18 tip. Let dry.

Make 6 large and 6 small run-in sugar ovals, using patterns 1 and 2 (see page 12). When the ovals are dry, pipe evenly spaced diagonal lines with the #44 tip on the small ovals in only one direction, then pipe overlapping lines in the other direction. Pipe another layer of diagonal lines over the first 2 sets. Finally,



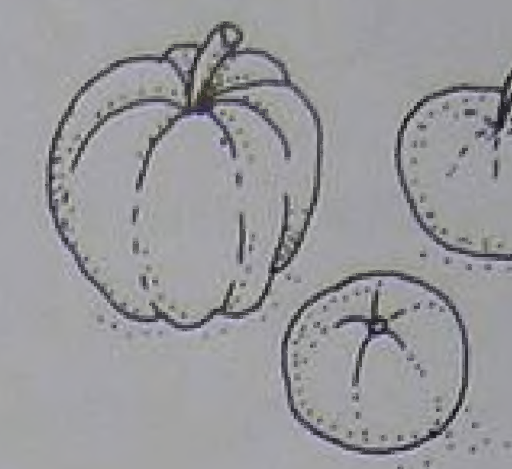


Figure 2

Roll the gum-paste fruits between $\frac{3}{8}$ inch and $\frac{1}{2}$ inch wide using figure 2 as a guide. Let dry for at least 24 hours.

Next, bevel the 10-inch Styrofoam disk. Use the 8-inch cake pan to mark the top (see the section on Styrofoam, page 174). Cover the beveled edge of the disk with a thin coat of royal icing.

Using royal icing, attach one of the 8-inch round foamcore boards to the bottom of the 8-inch Styrofoam disk. Cover the sides with royal icing, then use royal icing to attach the whole thing to the bottom of the beveled disk.

Cut out and vein the gum-paste leaves. Attach 25 leaves diagonally around the sides of the 8-inch disk. Pipe dots with the #3 tip at the bottom of all of the leaves (figure 3). Attach the remaining leaves upright around the beveled layer, but don't let the tops extend above the edge. The piping around the leaves will be

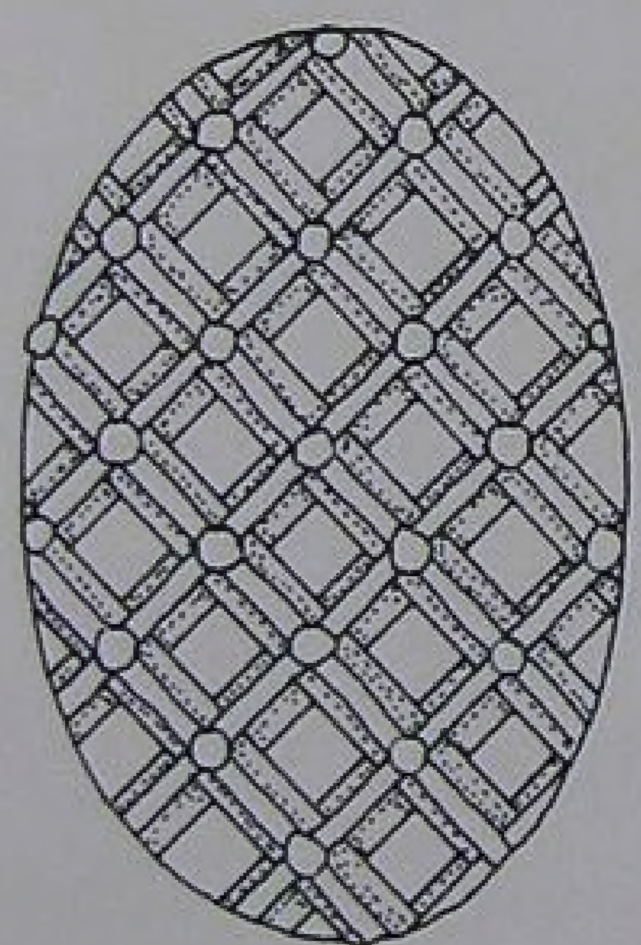


Figure 1



Figure 3

using the #3 tip, pipe another layer of diagonal lines on top. Pipe small dots with the #2 tip at all intersections. Let dry (figure 1).

Make all of the royal-icing flowers, leaves, and grape clusters and let dry. Place the stemmed ones in the vase, piping royal icing from the #18 tip to hold them in place. Use the photograph as a guide.

Make 6 gum-paste shells from the Wilton mold, brushing the mold with a thin coat of shortening before pressing in the paste. Do not include the extension pieces at the sides of the shells. Dust both sides of the shells with cornstarch and let them dry on a concave surface.

decorated after the 8-inch cake is placed on top. Set aside.

Cover the base with thinned royal icing and glue the ribbon around the edge.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Cover the tiers with royal buttercream icing. Insert the dowels. Place the 16-inch tier on the prepared base.

All of the piping on the cake will be done with royal buttercream icing.

Divide the 16-inch tier into 6 equal sections and mark them with a toothpick (see page 173). Mark 3 arcs, each measuring the width of two sections. Pipe the arcs using the #45 tip. Attach a large oval at each of the 6 marks (figure 4). Pipe S-shaped scrolls with the #2 tip along the arcs, facing left on the left side of the ovals and facing right on the right side. Over-

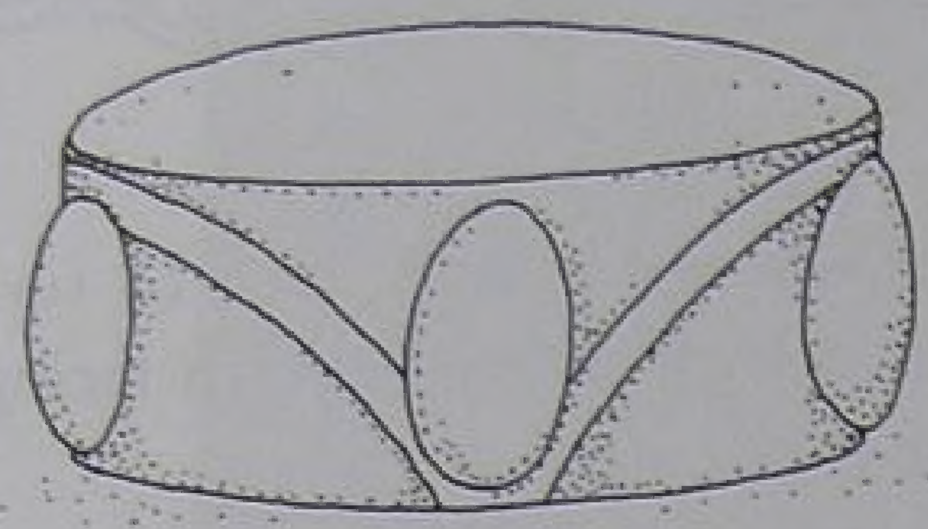


Figure 4

pipe the scrolls with the #1.5 tip. Add small curls to embellish the scrolls. Use the #2 tip to pipe a snail trail above and below the arcs (see page 148). Add a row of dots beneath the snail trail (figure 5).

Pipe a line around the bottom of the tier with the #22 tip. Pipe a reverse shell border over the line.



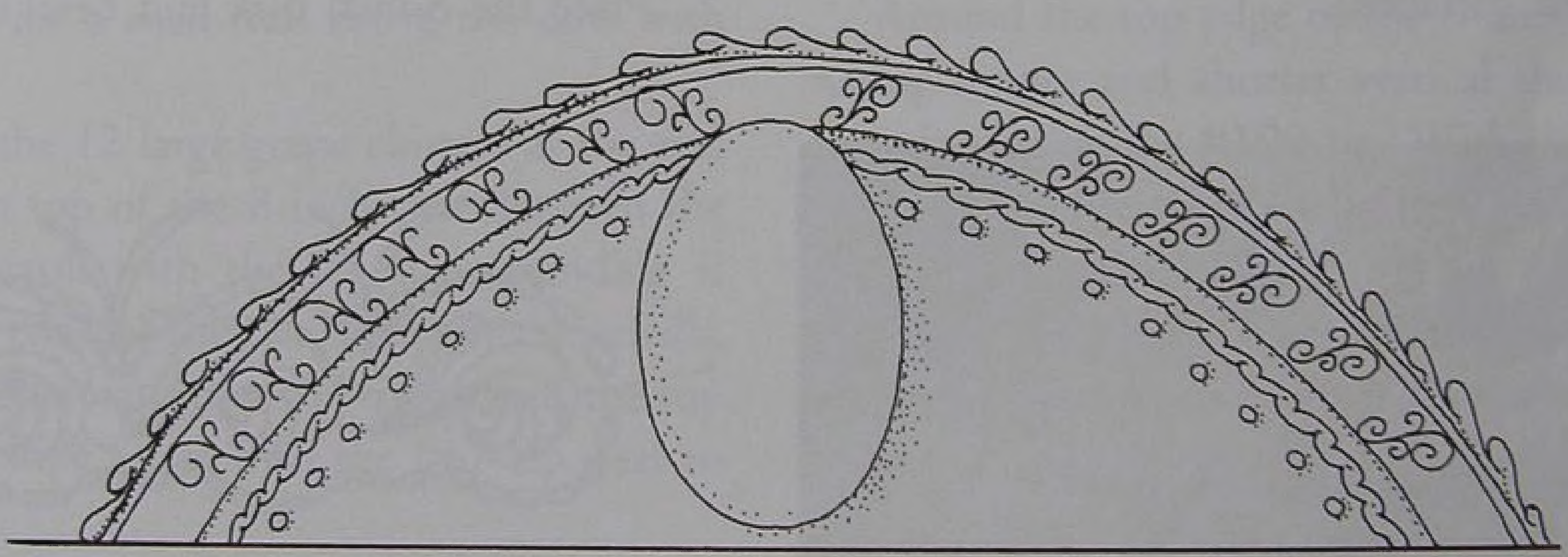


Figure 5

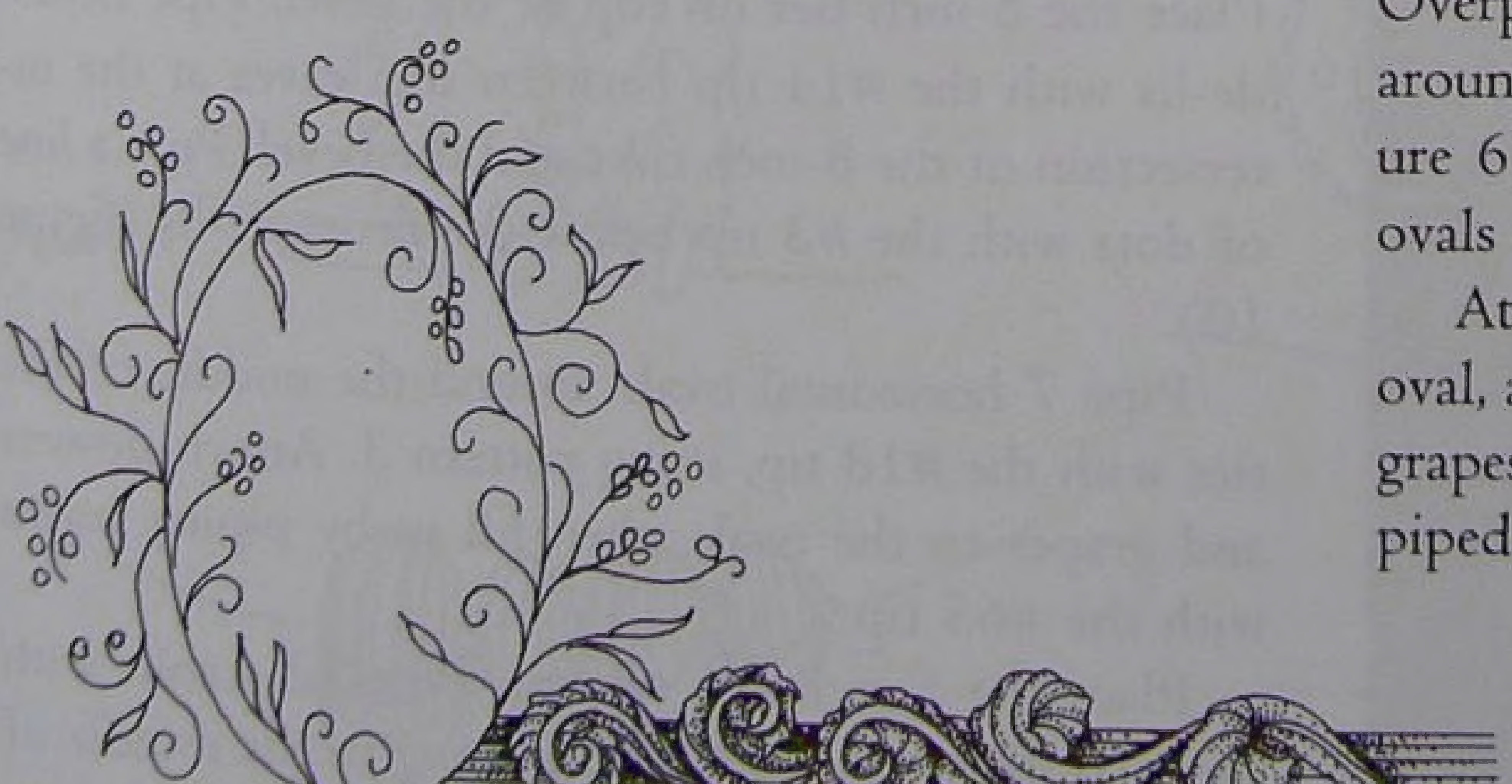


Figure 6

Overpipe the shells with the #3 tip. Pipe a rope border around the contour of the shells with the #2 tip (figure 6). Pipe branches and curls on both sides of the ovals with the #2 tip.

Attach a gum-paste shell at the bottom of each oval, as shown in the photograph. Then attach flowers, grapes, and fruit around the ovals. Fill in with leaves piped with the #65S and #65 tips.

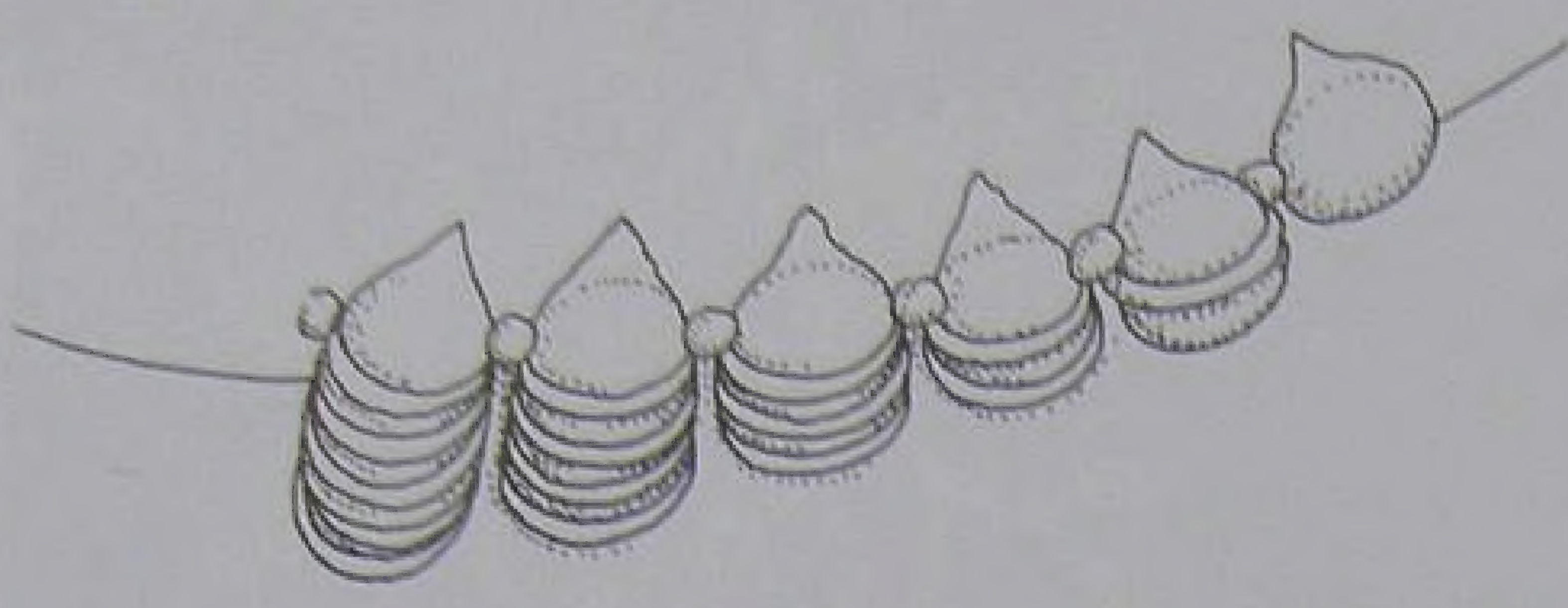


Figure 7

Pipe a dot border on the top edge of the tier with the #10 tip, starting the dot on the edge and ending it toward the center of the cake. With the #2 tip, pipe 5 strings over each dot and finish each with a dot (figure 7).

Place the 12-inch tier on the bottom tier. Divide the tier into 6 sections, matching the marks on the tier below. Attach a lattice oval at each mark.

Pipe 6 garlands between the ovals with the #18 tip, using a slight zigzag motion. Attach flowers, grapes, and fruit. Fill in with piped leaves, using the #65 tip. Pipe trailing branches and curls with the #2 tip, extending from the garlands.



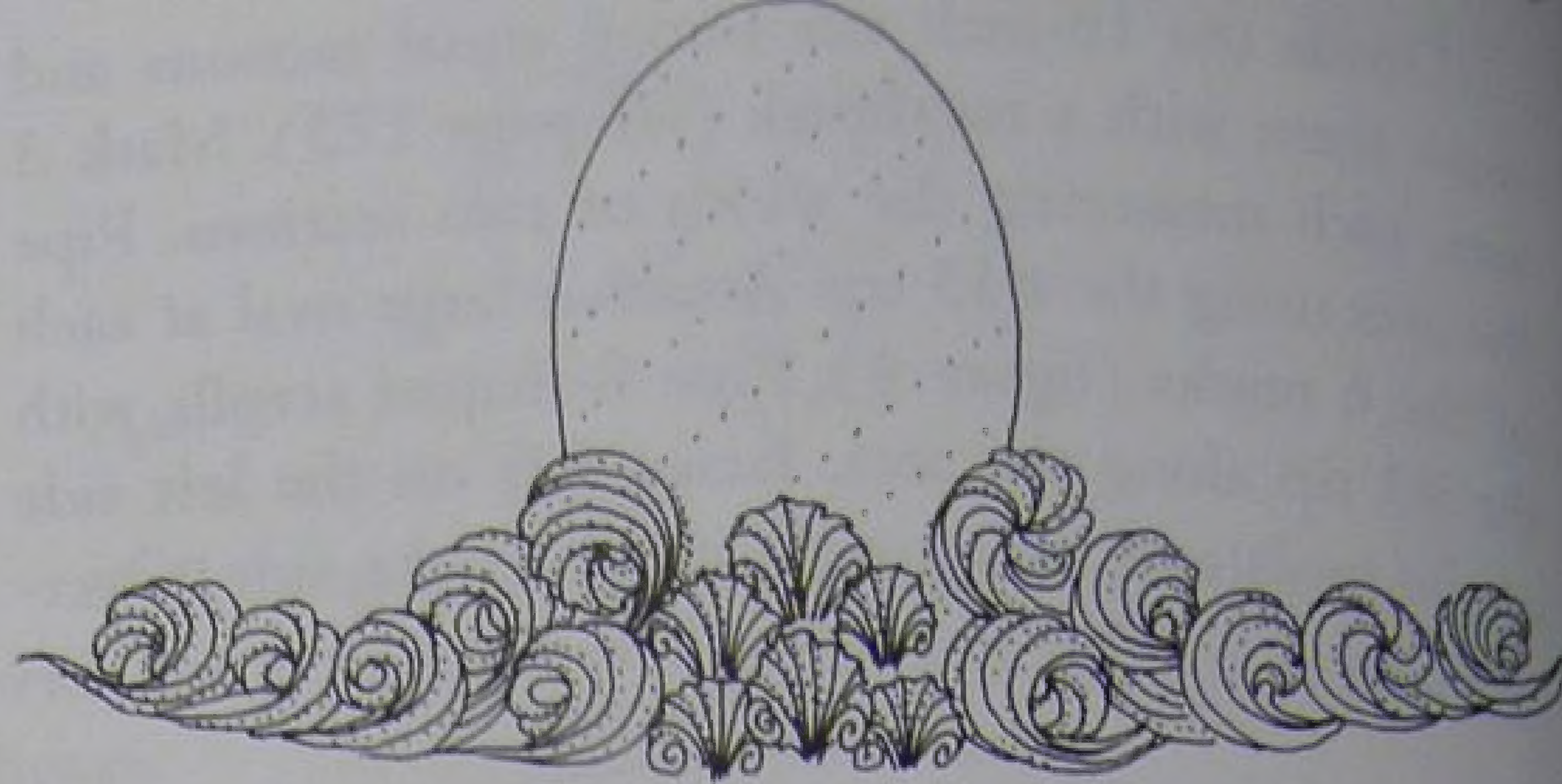


Figure 8

Pipe 6 reverse shells with the #18 tip around the base on each side of the ovals, each facing to the left and right of the center.

Pipe 2 rows of 3 shells below the ovals with the #363 tip (figure 8).

Pipe a border of elongated shells with the #18 tip along the top edge of the tier. With the #2 tip, pipe a snail trail below the shells, following their contour. Above the shell border, pipe a snail trail with the #2 tip around each shell. Pipe dots in front of each shell. Pipe 2 curved trailing lines with the #2 tip toward the center of the cake (figure 9).

Place the 8-inch disk and bevel assembly on top.



Figure 9

Place the 8-inch tier on top of the bevel. Pipe fleurs-de-lis with the #14 tip between the leaves at the intersection of the 8-inch cake and the bevel. Pipe a line of dots with the #3 tip below the fleurs-de-lis (figure 10).

Pipe 7 horizontal ovals around the middle of the tier with the #18 tip, using pattern 3. Attach flowers and grapes to the ovals, then fill in by piping leaves with the #65 tip.

Place the 5-inch tier on top. Pipe 12 scrolls with the #18 tip around the side, starting in the middle of the tier and continuing down to the base. Overpipe



with the #3 tip, then again with the #2 tip. Pipe a line of dots with the #2 tip above the scrolls, following their contours. Pipe a snail trail above the dots with the same tip.

Place one of the 12 large grape clusters at the end of each scroll on top of the 8-inch tier. Between the grapes, pipe a scroll with the #3 tip, extending it slightly over the edge of the tier. Between the scrolls, pipe a ruffled border with the #67 tip around the top edge of the tier. Pipe a leaf with the #67 tip next to each scroll. Pipe curls with the #2 tip along each scroll (figure 11).

Around the top edge of the 5-inch tier, pipe alternating longer and shorter vertical shells overhanging the edge, using the #199 tip. With the #2 tip, pipe a string across the short shells, then 2 strings across the long ones (figure 12).

When the cake reaches its final destination, attach the sugar vase to the top of the cake with a dab of icing.



Figure 10

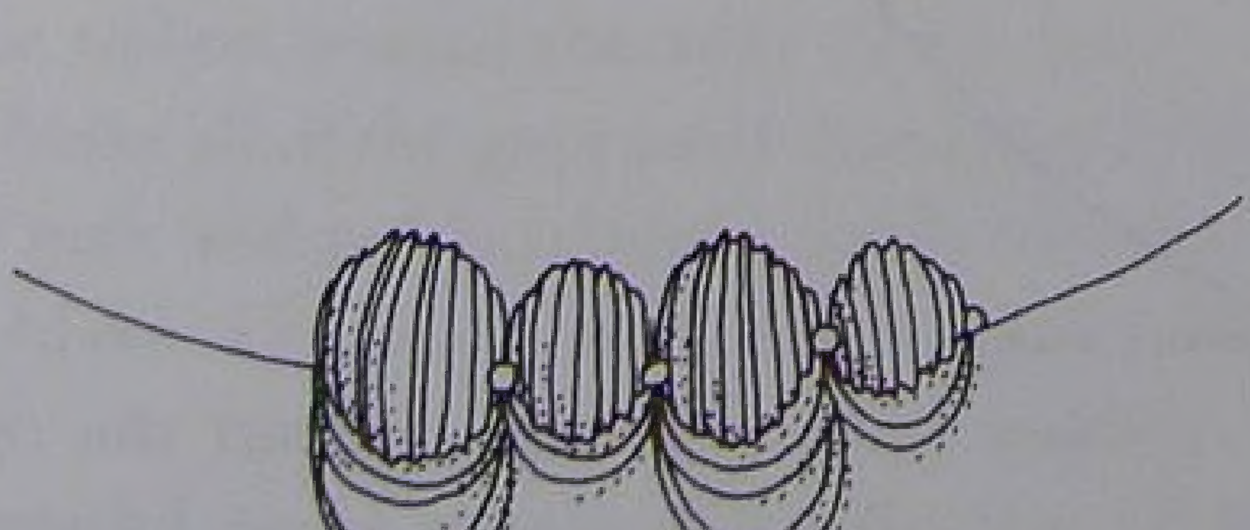


Figure 12

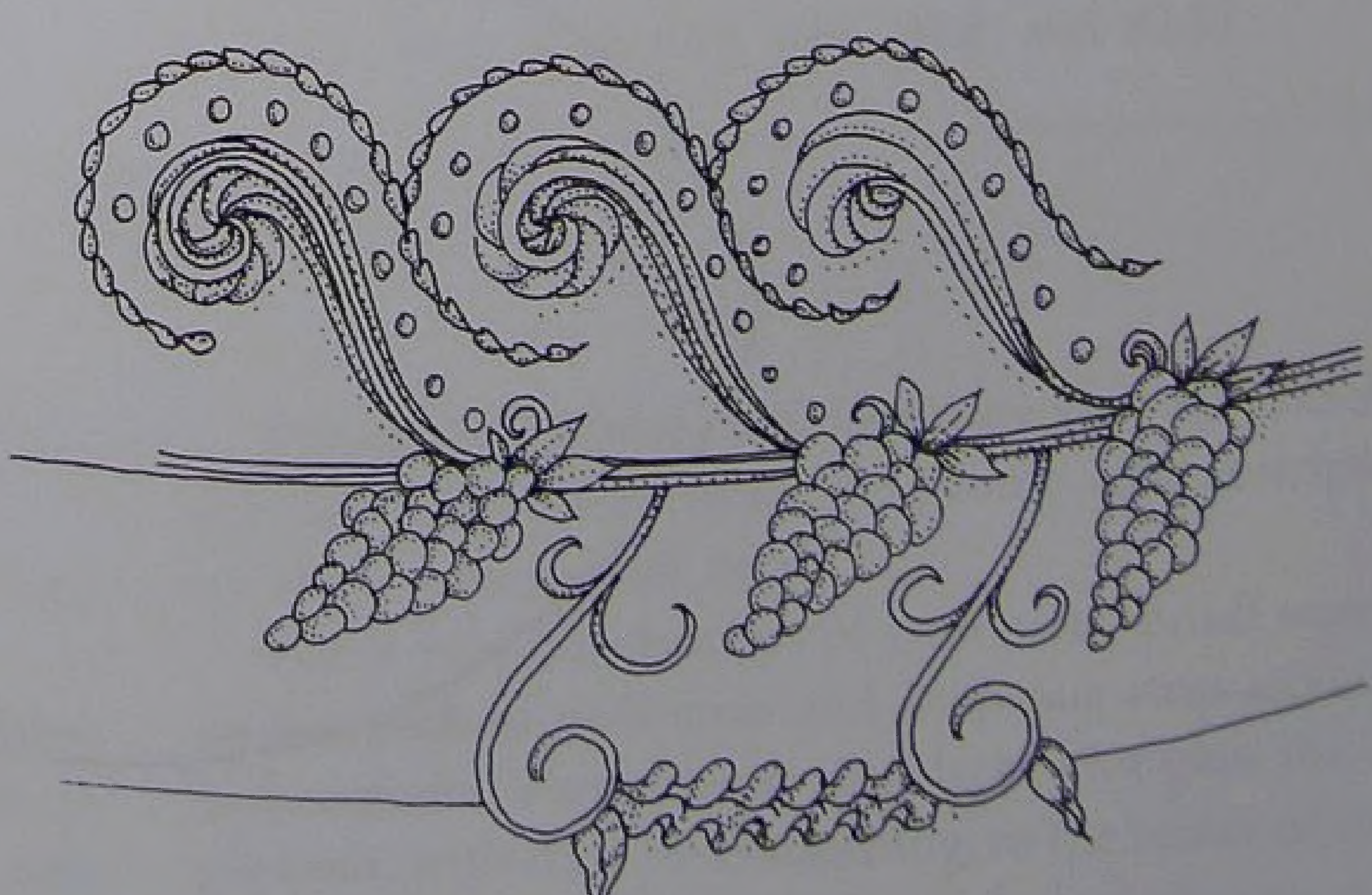
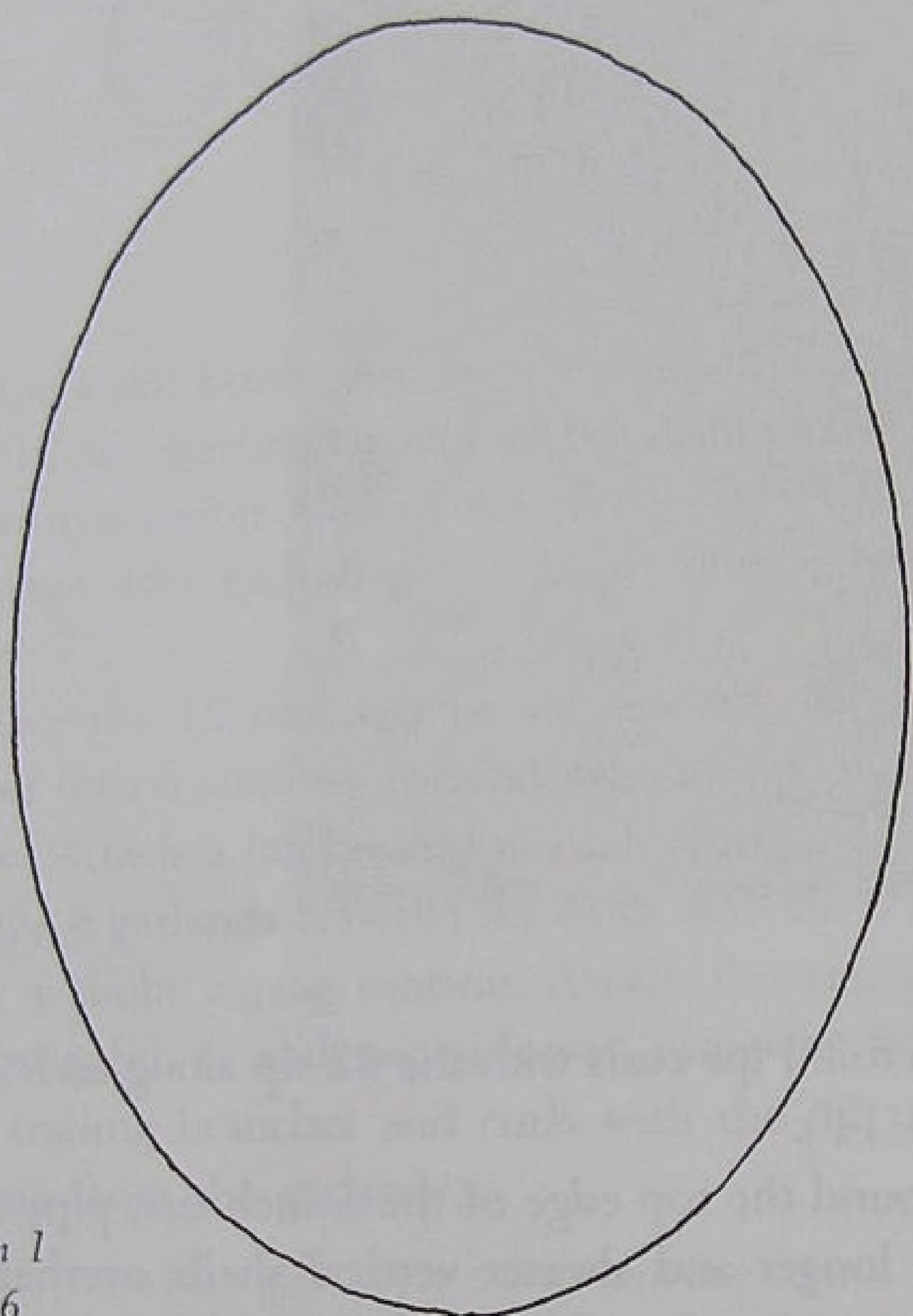
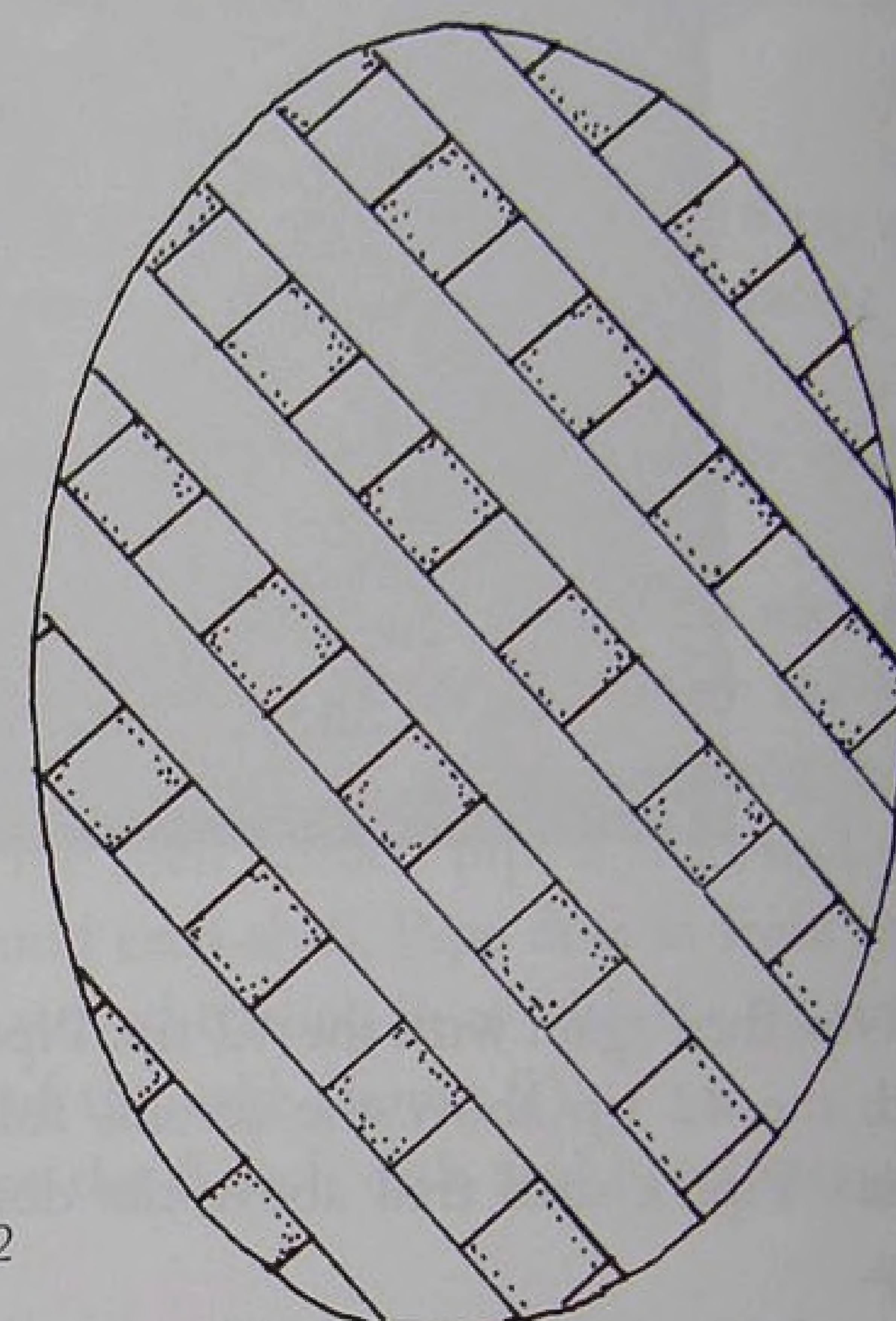


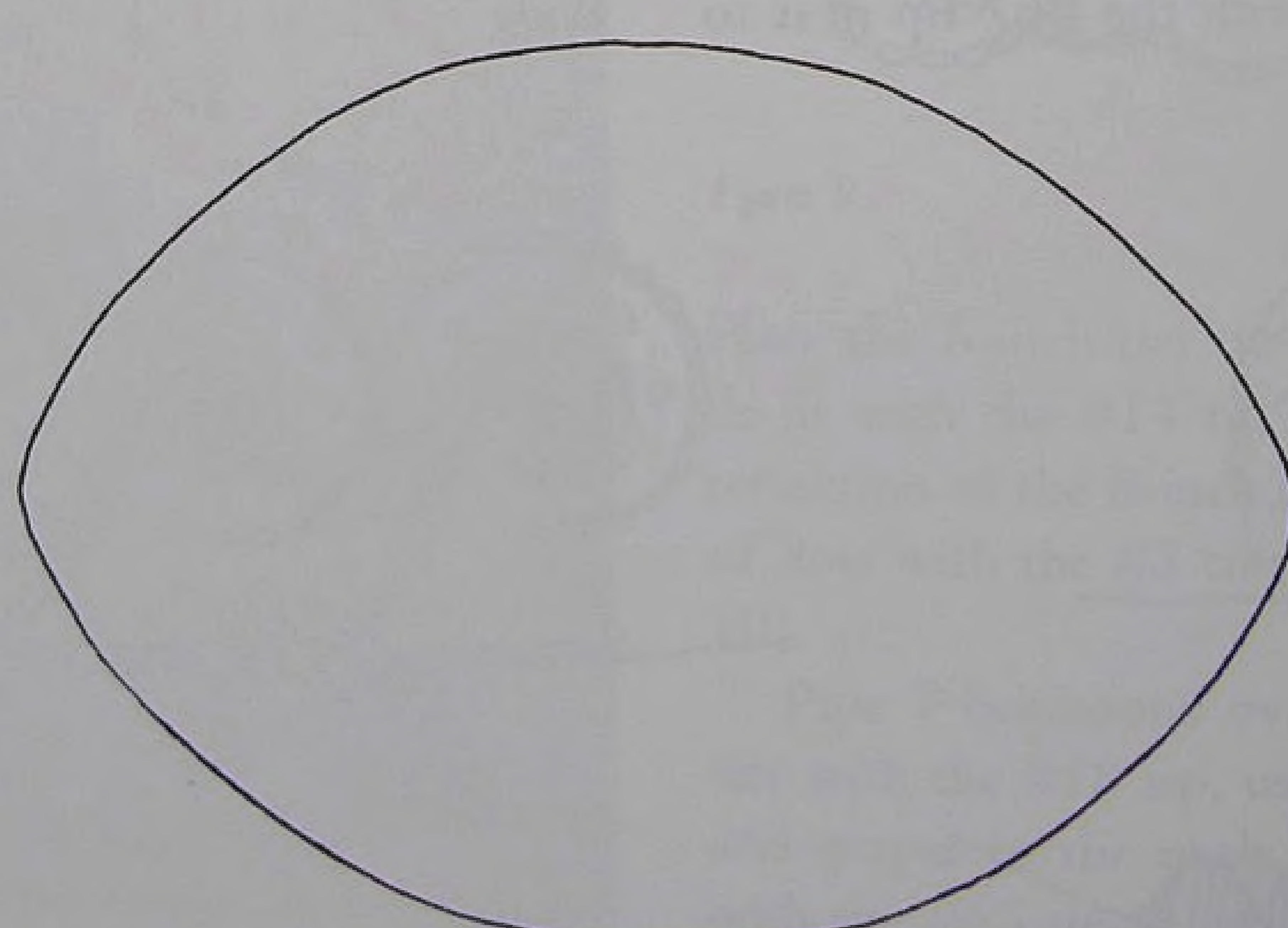
Figure 11



Pattern 1
Make 6



Pattern 2
Make 6



Pattern 3
Oval for 8-inch Tier

Tiers of Joy

This cake was created for a fashion designer, so I borrowed motifs from the world of fashion. I had great fun imitating the look of various fabrics, sewing techniques, types of clothing, and accessories, such as hats, bows, ruffles, and quilting.

Serves 100

Cakes:
- 8-inch round, 3 inches high
- 12-inch petal, 4 inches high
- 14-inch round, 5 inches high
- 18-inch round, 6 inches high

24-inch round base, $\frac{1}{2}$ inch thick
royal icing (page 144)
white glue
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
gum paste (page 155)
gum-paste decorations (pages 155–166):
- 20 pale pink apple blossoms
- 13 pink, white, yellow, and blue apple blossoms on stems
- 8 small green leaves
- 6 fabric roses, $1\frac{1}{2}$ inches wide

25 small pink and red royal-icing roses
paper towels
royal-blue, moss-green, black, purple, orange, and pink paste food coloring
lemon extract
small paintbrushes
4 5-inch columns
hot-glue gun
Styrofoam cone, 6 inches wide at the base and 7 inches high
4-, 8-, 14-, and 18-inch round foamcore boards
12-inch petal-shaped foamcore board
rolled fondant (page 142)
plastic bird
Wilton Baroque gum-paste mold kit
nontoxic yellow, white, and gold iridescent powder
flexible cardboard
X-acto knife
right triangle
tracing wheel
$\frac{1}{4}$-inch-thick wooden dowels
$\frac{1}{4}$- and $\frac{3}{8}$-inch silver dragées
pink powdered coloring
ruler
marshmallows
1-inch circle cutter
$\frac{3}{8}$-inch-wide red ribbon
basic buttercream icing (page 139)
pastry bags and couplers
tips #2, #17, #20, #45, #66, #68, and #127

In advance:

Cover the base with thinned white royal icing. Let dry. Glue ribbon around the edge of the base.

Make all of the gum-paste flowers and leaves. Make the pink and red royal-icing roses. Let dry.

Make 17 2-by-1-inch white gum-paste ribbons with one notched end. Dry them slightly curved on crumpled paper towels. To make the 12 loops, start with a 5-inch strip, 1 inch wide (page 155). Let dry.

When the ribbons and loops are dry, mix black coloring with lemon extract and paint 3 vertical stripes on them with a small brush.

Cut 4 9-by-$\frac{1}{2}$-inch strips of gum paste. Brush water on the back of each strip and wrap one strip around each column. Paint the strips black. Hot-glue the 4 columns, with their bases touching, to the center of the 4-inch foamcore circle. Add a little hot glue to the



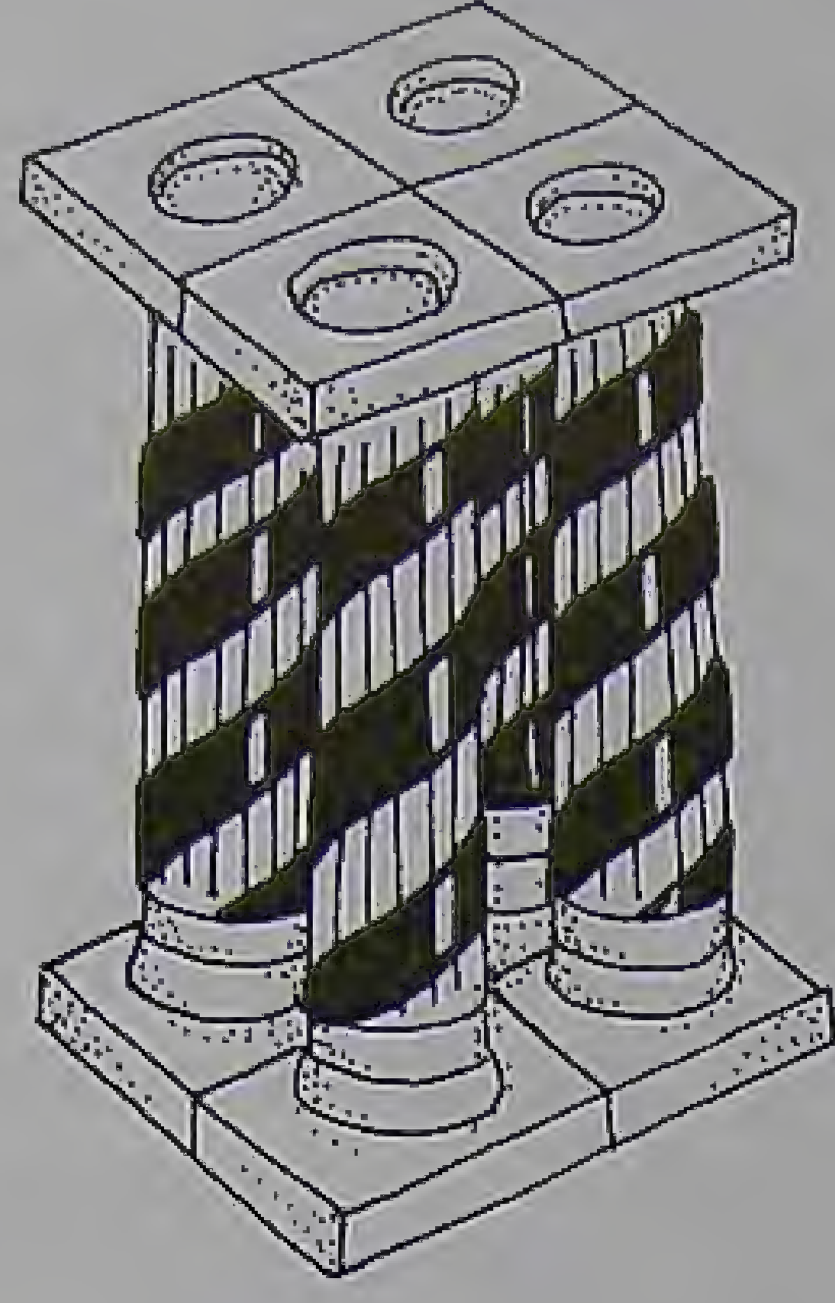


Figure 1

tops of the columns to hold them together (figure 1).

To make the hat, carve out a square at the bottom of the Styrofoam cone the same size as the top of the columns, so that the hat will fit over them at an angle, as shown in the photograph. Cover the hat with beige fondant, then make a brim with another piece of fondant measuring $2\frac{1}{2}$ inches wide by the circumference of the base of the cone. Dampen the back of this strip and attach it to the bottom of the cone, allowing the top of the brim to curve away from the hat. Place pieces of paper towel between the hat and the brim to hold the brim in place as it dries (figure 2).

Hot-glue the hat to the top of the columns. With the #17 tip, pipe blue royal icing in a circular motion over the bottom of the hat. Use the #68 tip to attach the ribbons, loops, bird, flowers on stems, and leaves with green royal icing. Add a fabric rose to the center of the bow.

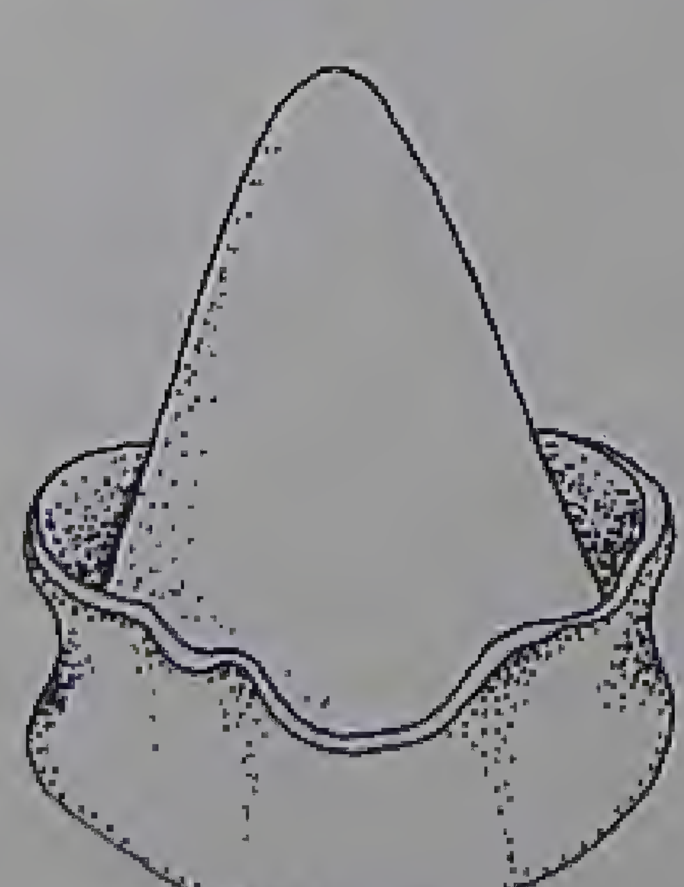


Figure 2

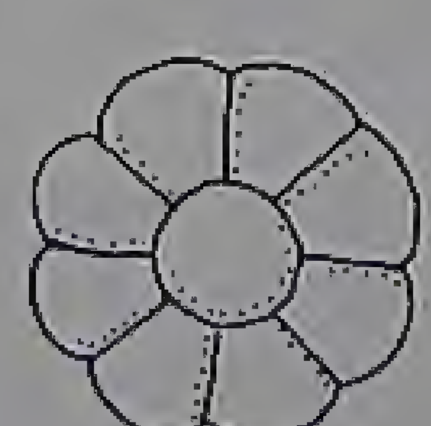


Figure 3

Make 32 gum-paste buttons from the center of the medallion in the Wilton Baroque mold kit (figure 3). Let dry. Brush with gold paint.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Cut a slice from the bottom tier measuring 6 inches wide and 2 inches deep, and cut a corresponding slice from the foamcore board. Make sure that the slice is only 2 inches deep, because it shouldn't extend under the 14-inch tier that will be above it. Crumb-coat the inside of the slice (page 146).

Cover the 8-, 14-, and 18-inch tiers with white rolled fondant. Quilt the 14-inch tier immediately, using a flexible cardboard triangle for the sides of the cake (see page 171).

Tint some fondant royal blue and cover the petal-shaped tier. Insert the dowels in each tier.

Place the 18-inch tier on the prepared base. Use the #127 tip to pipe a white ruffle of royal icing around the bottom edge of the cake. Then pipe 2 more ruffles, slightly overlapping, above the first one. Using the #2 tip and pale-blue royal icing, pipe a small zigzag along the edge of the bottom ruffle. Let dry.

Mix yellow iridescent powder with lemon extract and paint the quilted tier. Use royal icing to attach large silver dragées to the intersections of the quilt lines.

For the 8-inch tier, pipe the floral pattern as shown on pages 98 and 99, using white royal icing and the #2 tip. Let dry. Dust the design with pink powdered coloring.

To make the draped skirt on the 18-inch tier, mark around the tier 4 inches from the bottom with a toothpick. Roll out some fondant $\frac{1}{8}$ inch thick and cut it into a 15-by-3-inch strip. Brush the back, just at the top, with a little water. Attach it to the cake at the mark, gently folding and ruffling the strip as you attach it. Prop up the bottom with crumpled paper towels until it dries. Repeat, rolling and adding fondant strips until the skirt is complete. Fold the edge of each strip under the edge of the previous one.

To make the puffy top of the skirt, work in sections again, propping up the fondant with marshmallows to keep its shape. Knead the marshmallows until

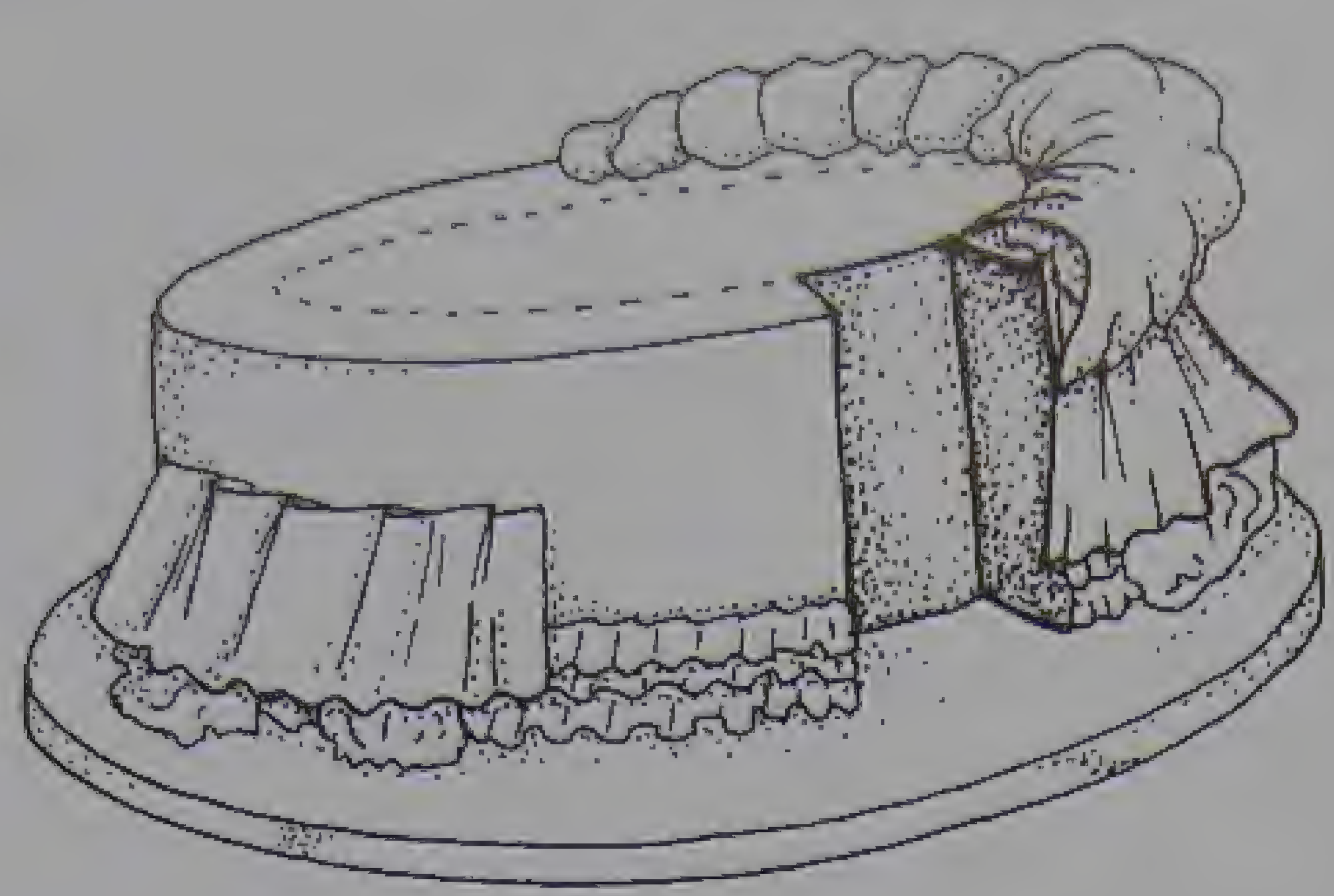


Figure 4

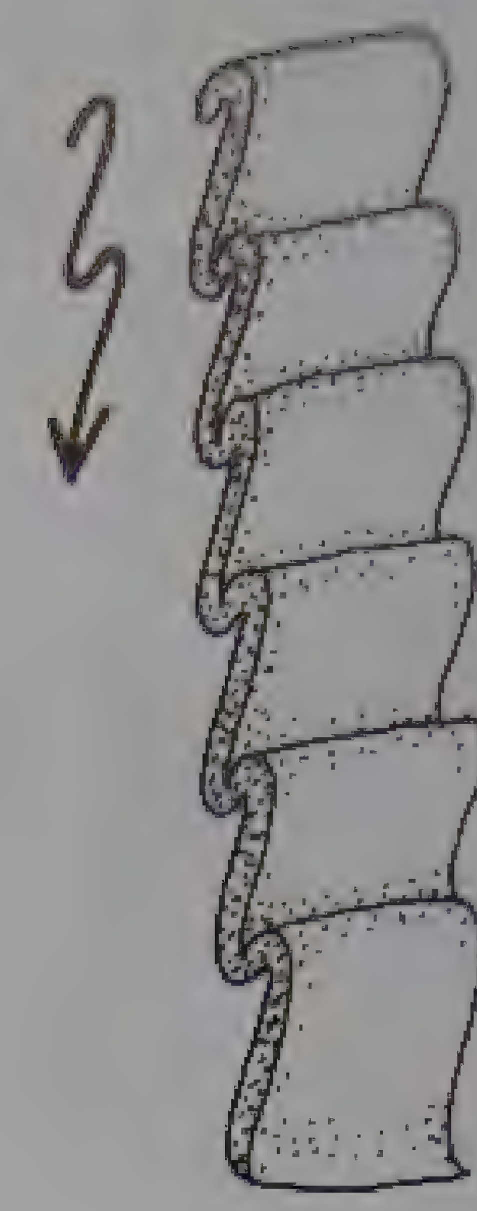


Figure 5

they are slightly sticky and attach them to the top edge of the tier. Cut a 15-by-4-inch strip of fondant. Brush the top and bottom edges with a little water. Attach the strip, slightly folded, to the top of the cake, just where the 14-inch tier will start. Place the strip over the marshmallow edge, creating an even seam. Smooth the seam and cut it if necessary (the seam will be hidden by a ribbon). Hide the ends of each strip under the previous one, as you did for the skirt (figure 4).

When the skirt is complete, use the 1-inch cutter to make circles of fondant. Brush them with a little water and attach them randomly around the skirt. Use royal icing to attach the red ribbon around the seam. Brush the bottom edge of the skirt with gold paint.

Stack the tiers. On the blue tier, use the #45 tip to pipe pink vertical buttercream ruffles at the separation between each scallop (figure 5). Pipe the same ruffle around the base of the 8-inch tier. Then pipe a snail trail of blue icing on both sides of the ruffle, using the #2 tip. Place 4 gold buttons vertically on each scallop, as shown in the photograph. Attach a medium dragée in the center of each button with a dot of royal icing. Use the #20 tip to pipe blue buttercream shells around the bottom edge.

To make the rope border for the quilted tier, roll out 2 long ropes of fondant, $\frac{1}{2}$ inch wide and the length of the circumference of the cake. Twist them together and wrap them around the base of the tier. Brush with yellow iridescent paint.

Attach the 5 bows and ribbons evenly around the bottom tier, using green royal icing. Place a rose in the center of each and pipe royal-icing leaves around them with the #66 tip.

Attach the royal-icing roses and the apple gum-paste blossoms to the cut-out area on the bottom tier, using green royal icing and the #66 leaf tip.

Attach the hat ornament to top of the cake with royal icing. Use the #68 tip and white royal icing to pipe leaves around the base of the columns.

Sweet Hearts

I designed this lavish cake for *Modern Bride* magazine as variations on a theme. Each tier is decorated to resemble the top ornament, a sugar mold of an antique quilted candy box. A variety of pastel flowers made of gum paste complete the romantic vision.

Serves 148

Cakes:
- 9-inch heart, 3 inches high
- 12-inch heart, 4 inches high
- 15-inch heart, $4\frac{1}{2}$ inches high

6-inch heart pan
rolled fondant (page 142)
ruler
gum paste (page 155)
nontoxic white iridescent and gold powder
lemon extract
small paintbrush
gold dragées
royal icing (page 144)
wax paper
gum-paste decorations (pages 155–166):
- 50 small and 50 medium pink roses
- 25 pink petunias, 5 of them on stems
- 40 bunches of 10 lavender tiny blossoms and buds
- 55 small, medium, and large pale-green leaves, 15 of them on stems
- 60 small white buds

5-inch Styrofoam heart, $1\frac{1}{2}$ inches high
moss-green paste food coloring
22-inch heart-shaped base, $\frac{1}{2}$ inch thick
white glue
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
9-, 12-, and 15-inch heart-shaped foamcore boards
flexible cardboard
right triangle
X-acto knife
tracing wheel
$\frac{1}{4}$-inch-thick wooden dowels
pastry bags and couplers
tips #2, #66, and #68

In advance:

Make the 2 sugar molds in the 6-inch heart pan, one 2 inches deep for the box bottom, and the other, 1 inch deep, for the lid. Hollow each mold before it dries completely. When the molds are dry, cover the shorter one with rolled fondant and quilt it (see page 171). Cover the sides of the other mold with rolled fondant.

Make 2 gum-paste loops and 2 ribbons about $\frac{1}{2}$ inch wide for the top of the box. Place a $\frac{1}{2}$-inch-wide diagonal gum-paste ribbon on top of the quilted box (figure 1). When the gum-paste decorations are dry, mix white iridescent powder with a little lemon extract and paint them. Attach gold dragées along all of the edges, using white royal icing piped from the #2 tip.

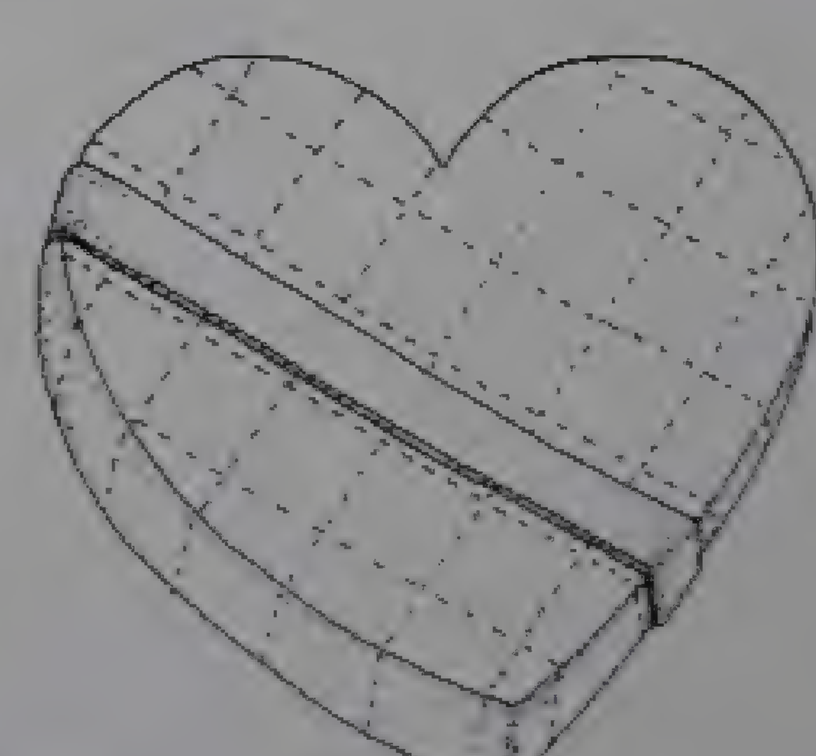


Figure 1

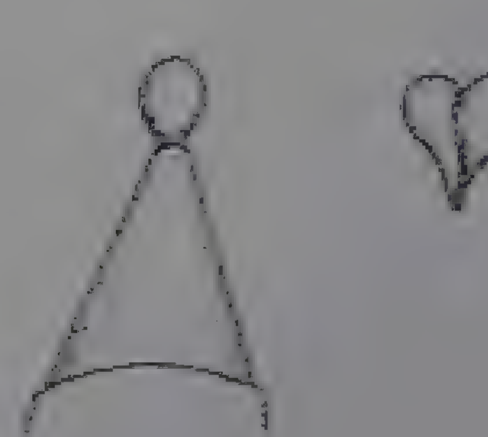


Figure 2

Make 200 small hearts in royal icing on wax paper (figure 2). Let dry. Brush them with gold paint made





by combining gold powder and lemon extract. Let dry. Attach some to the corners of the quilted squares on the sugar mold, using dots of royal icing.

Make all of the gum-paste flowers, buds, and leaves. Let dry.

Attach the Styrofoam heart to the center of the deeper sugar mold with royal icing. Tint some royal icing moss-green. Start placing the flowers, buds, and leaves on stems in the heart, using the #68 tip to pipe green icing around the base of each stem. Prop the lid on the box where it will be attached to help you position the flowers. Use the #66 tip to pipe pale-green royal-icing leaves around the edge of the box to finish.

Trace an outline of the largest cake pan on the base as described in the section on making bases (page 173). Cover the base with thinned royal icing. Let dry. Glue the ribbon along the edge of the base.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding heart-shaped boards. Cover one tier at a time with rolled fondant and quilt immediately, before it dries. Cut a flexible cardboard triangle with the X-acto knife for quilting the sides of the cake.

Insert dowels in the 2 largest tiers. Place the bottom of the sugar box on the top tier and position the lid, marking the fondant with a toothpick where you want to place the box and the lid. Remove the molds and insert dowels at the marks.

Using dots of royal icing piped from the #2 tip, attach small gold royal-icing hearts to all of the tiers at the intersections of the quilted lines. Handle the hearts with tweezers to prevent the gold from coming off on your hand.

Stack the tiers on the prepared base. Attach the flowers and leaves around the bottoms of all the tiers, using green royal icing and the #66 tip. Pipe leaves in the spaces between the flowers.

Attach the box to the top of the cake with royal icing. Pipe a dot border of white royal icing around the bottom, using the #2 tip. Angle the lid on the box as shown in the photograph and attach it with royal icing. Glue the loops and ribbons in the center of the lid, using green royal icing piped from the #66 tip. Add a few small flowers and royal icing leaves.



Birch-Bark Cake

The idea for a rustic-looking wedding cake came to me after I saw some dried flower arrangements that resembled cakes. If dried flowers can be arranged to look like a cake, I thought, why not make a cake to look like a lovely array of dried flowers?

Serves 150

Cakes:
- 12-inch round, 4 inches high
- 16-inch round, $4\frac{1}{2}$ inches high

royal icing (page 144)
royal-icing decorations (pages 150–154):
- 18 medium and 23 large purple Canterbury bells
- 40 burgundy chrysanthemums
- 25 small lavender roses
- 11 large pink roses
- 45 small and 70 medium pink rosebuds
- 325 baby's breath, in clusters of 3
- 1 blue and 1 monarch butterfly made of run-in sugar (page 170)

wax paper
black and green powdered food coloring
lemon extract
small paintbrush
paper towels
4 black stamens
10 #20 cloth-covered wires 12 inches long
white florist's tape
black marking pen
20-inch round base, $\frac{1}{2}$ inch thick
white glue
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white modeling chocolate (page 141)
12- and 16-inch round foamcore boards
basic buttercream icing (page 139)
pasta machine or rolling pin
pizza cutter
$\frac{1}{4}$-inch-thick wooden dowels
orange, brown, blue, moss-, leaf-, and kelly-green paste food coloring
small and large pointed leaf cutters
pastry bags and couplers
tips #16, #68, and #70

In advance:

Make all of the royal-icing decorations (for the butterfly wings, use patterns 1 and 2). Let dry. Paint both sides of the butterfly wings with black, blue, and orange coloring mixed with lemon extract, as shown in the patterns and in the photograph. When the wings are dry, tint a small amount of royal icing black and use the #16 tip to pipe a line of icing about $1\frac{1}{2}$ inches long on a piece of wax paper. Place 2 wings in the icing and use crumpled paper towels to prop them up at an angle to dry. Insert 2 black stamens in the wet icing for antennae. Let the butterflies dry completely.

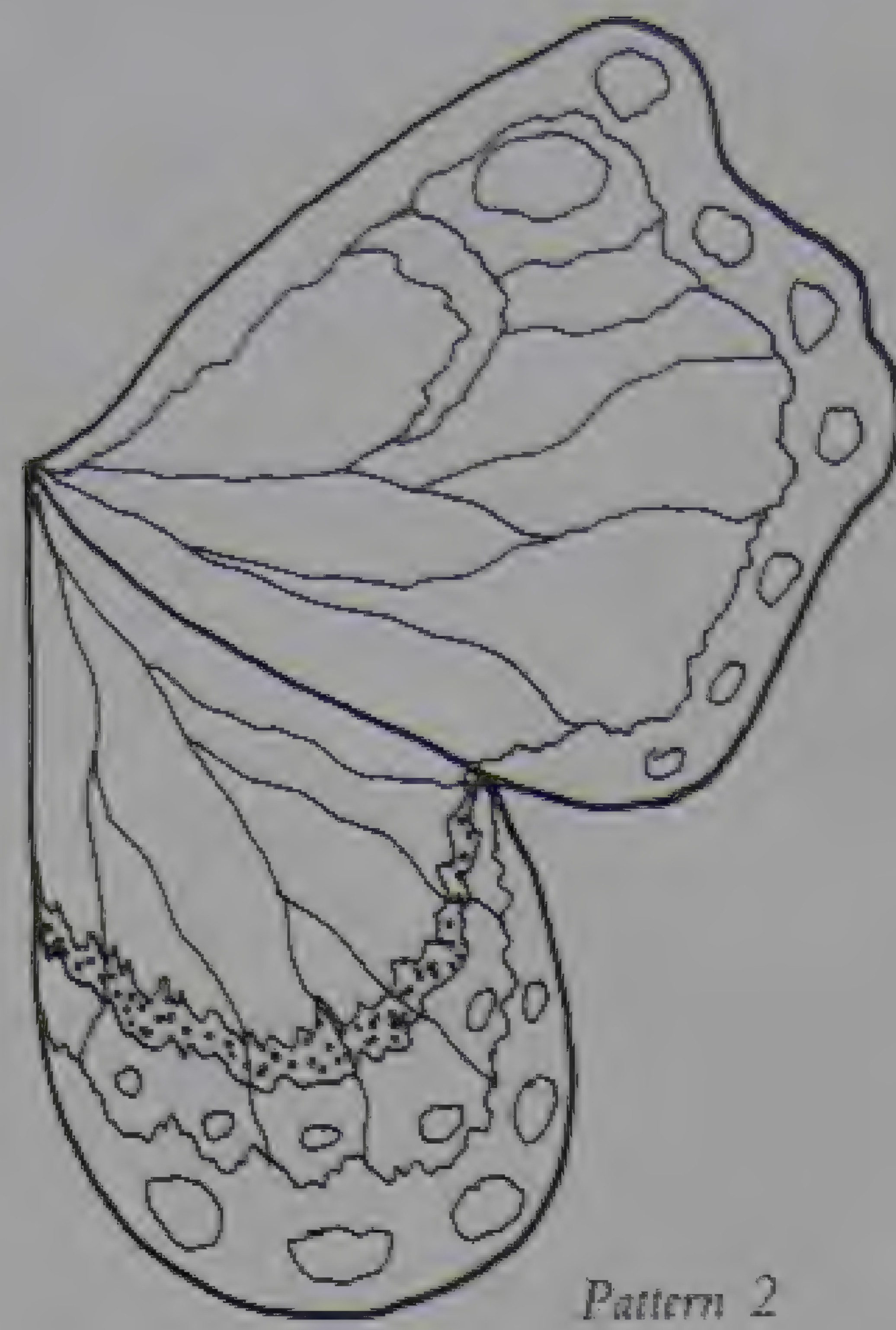
Make the birch branch for the top of the cake out of 10 12-inch-long wires. Start wrapping one end of the bunch of wires with white florist's tape. Continue taping as you separate the wires into branches extending from the trunk. Cut the branches into different lengths and tape them as well (figure 1). With a marking pen, draw black horizontal lines on the tape to resemble birch bark (figure 2).

Cover the base with thinned white royal icing. Let dry. Glue ribbon around the edge.

Make the modeling chocolate and let it rest overnight.



Pattern 1
Make 2



Pattern 2
Make 2



Figure 1

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Crumb-coat them (see page 146) with a layer of buttercream icing.

To cover the sides of each tier with strips of white modeling chocolate, first roll the chocolate through a pasta machine to get an even thickness. You can also use a rolling pin, but the pasta machine is easier. Lightly dust the work surface with a little confectioners' sugar to keep the chocolate from sticking. Run the chocolate through the machine several times, starting at the widest setting, until the chocolate is about $\frac{3}{16}$ inch thick. Use a pizza cutter to cut the strips to the exact height of each tier. Press them to the sides of the cakes.

Insert dowels in the bottom tier and stack the tiers on the prepared base.

To create the birch-bark effect on the chocolate, score long and short horizontal slashes with the tip of a sharp knife. Mix black powdered coloring with lemon extract and paint the marks.

Tint some of the modeling chocolate with powdered green coloring and cut out 11 small and 46 large leaves with the pointed cutters. Press the large leaves at an angle onto the bottom sides of the tiers, using the photograph as a guide. Curve the small leaves slightly and set them aside.

Position the flowers in concentric circles on the cake, using green buttercream piped from the #68 and #70 leaf tips to hold them in place. Place 12 medium rosebuds in a circle around the top center. Arrange the remaining flowers, using the photograph as a guide. Place the 11 small chocolate leaves upright between the Canterbury bells and the roses on the top tier.

Place the branch on top of the cake and pipe a little green royal icing to hold it in position.

Attach the butterflies to the cake and the branch with a little royal icing, as shown in the photograph.



Figure 2

Chocolate Groom's Cake



The tradition of the groom's cake dates from the mid-nineteenth century, when guests took home slices of a dark fruitcake that was not served at the wedding. Those who were unmarried would slip their slices under their pillow to encourage dreams about their future mate. Although this tradition has faded, it's still fun to serve a dark chocolate cake along with the white "bride's cake."

Serves 20

- 8-inch round cake, 4 inches high
- 1 recipe white and 2 recipes dark modeling chocolate (page 141)
- 8-inch round foamcore board
- chocolate ganache (page 140)
- 12-inch round base, $\frac{1}{4}$ inch thick
- variety of leaf cutters
- medium and large leaf veiners
- red, yellow, and green powdered food coloring
- small paintbrush
- $\frac{3}{16}$-inch gold dragées

In advance:

Make the modeling chocolate and let it sit overnight.

To decorate the cake:

Bake the cake and let it cool completely. Place it on the 8-inch foamcore board. Fill and cover the cake with a smooth layer of chocolate ganache. Place the cake on the 12-inch base.

Take a little modeling chocolate of each type and knead together slightly until they are just marbled. On a surface lightly dusted with confectioners' sugar, roll the chocolate about $\frac{1}{16}$ inch thick. Cut out various leaves and cover the base around the cake with them.

Roll out some dark chocolate and cut large leaves using pattern 1. The leaves should be about $\frac{1}{8}$ inch thick. Vein them with the large leaf veiner and attach them to the sides of the cake at a slight angle. The pointed top of the leaf should extend about $\frac{1}{2}$ inch over the top of the cake. Cover the sides of the cake, overlapping the leaves a bit (figure 1).

Knead some green coloring into the white chocolate. Cut out and vein enough rose leaves to cover the bottom edge of the cake.

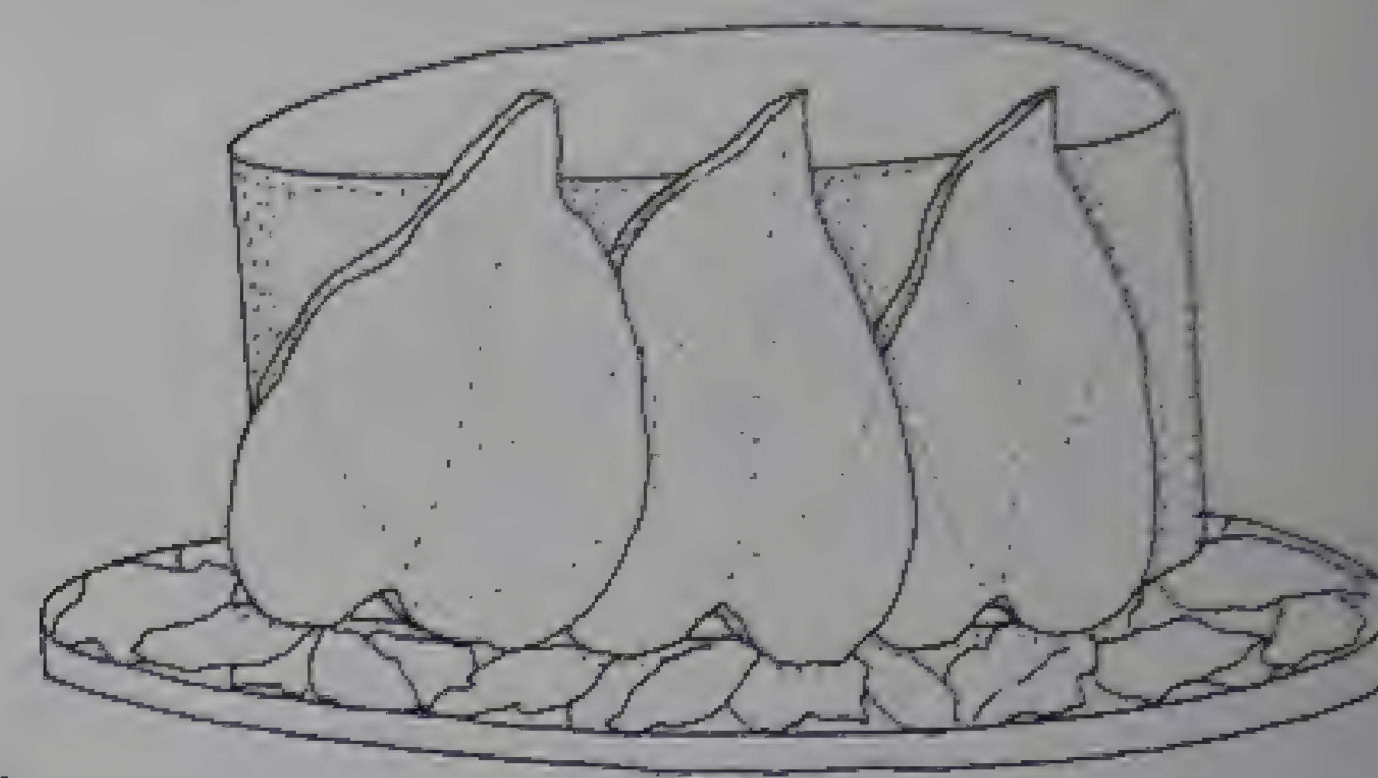
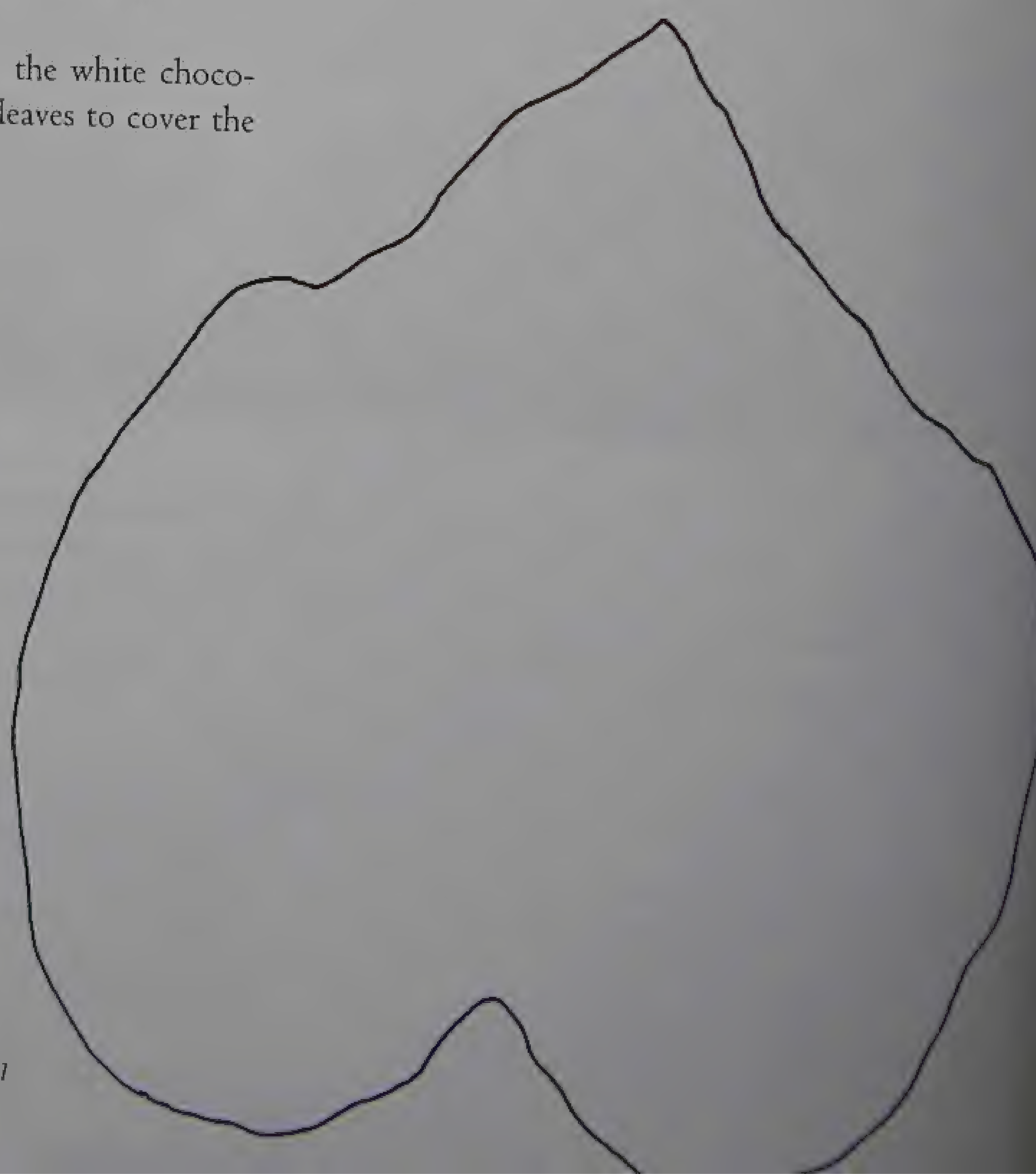


Figure 1

To make the fruit and gourds, roll white modeling chocolate into $\frac{3}{8}$-inch balls for 2 bunches of grapes, then shape 3 1-inch apples, 3 1-inch oranges, 3 $1\frac{1}{2}$-inch-long pears, and 3 $1\frac{1}{2}$-inch-long gourds. Brush them with the appropriate powdered coloring and attach them to the cake. Make a few green leaves for the top of the grape bunches and sprinkle a few dragées on the cake.



Pattern 1

Love in Bloom

I designed this cake out of a desire to come up with an unusual shape that could be made without special pans. It turned out to be simple: I cut square cakes in half diagonally and stacked the triangles so that they were stepped in front and level in back to form a cake with a different look on each side.

Serves 135

Cakes:
- 6-inch square, $1\frac{1}{2}$ inches high
- 8-inch square, $1\frac{1}{2}$ inches high
- 10-inch square, $1\frac{1}{2}$ inches high
- 12-inch square, $1\frac{1}{2}$ inches high
- 14-inch square, $1\frac{1}{2}$ inches high

gum-paste flowers (pages 155–166):
- 30 peach-colored tulips
- 75 pink sweet peas
- 65 purple bellflowers
- 130 small purple blossoms made with the apple-blossom cutter
- 30 white dogwood blossoms

4 yards of gold sheer wire-edged ribbon, $2\frac{1}{4}$ inches wide
royal icing (page 144)
pastry bags and couplers
tips #1.5, #2, and #352
nontoxic gold and white iridescent powder
lemon extract
small paintbrush
11 white #20 cloth-covered wires, 10 inches long
wax paper
6-, 8-, 10-, 12-, and 14-inch foamcore squares, cut in half diagonally to form triangles
X-acto knife
18-inch foamcore square, $\frac{1}{2}$ inch thick, cut in half diagonally
$21\frac{1}{2}$-inch foamcore square, $\frac{1}{2}$ inch thick, cut in half diagonally
white glue
$\frac{1}{2}$-inch-wide white or gold ribbon to cover the edges of the bases
rolled fondant (page 142)
$\frac{1}{4}$-inch-thick wooden dowels
5 white #26 cloth-covered wires, 6 inches long
green paste food coloring
basic buttercream icing (page 139)

In advance:

Make all of the gum-paste flowers and let them dry.

To decorate the ribbons, cut 4 lengths 21 inches long and one length 60 inches long. Spread them out flat. Thin about 2 tablespoons of royal icing slightly, so that a piped dot ends without a point. Using figure 1, pipe the design on the ribbon with the #2 tip. Let dry for a few hours. Paint the dots with gold powder mixed with lemon extract.

Bend the 10-inch wires into spirals and leaves (figures 2–4). On a flat surface covered with wax paper,

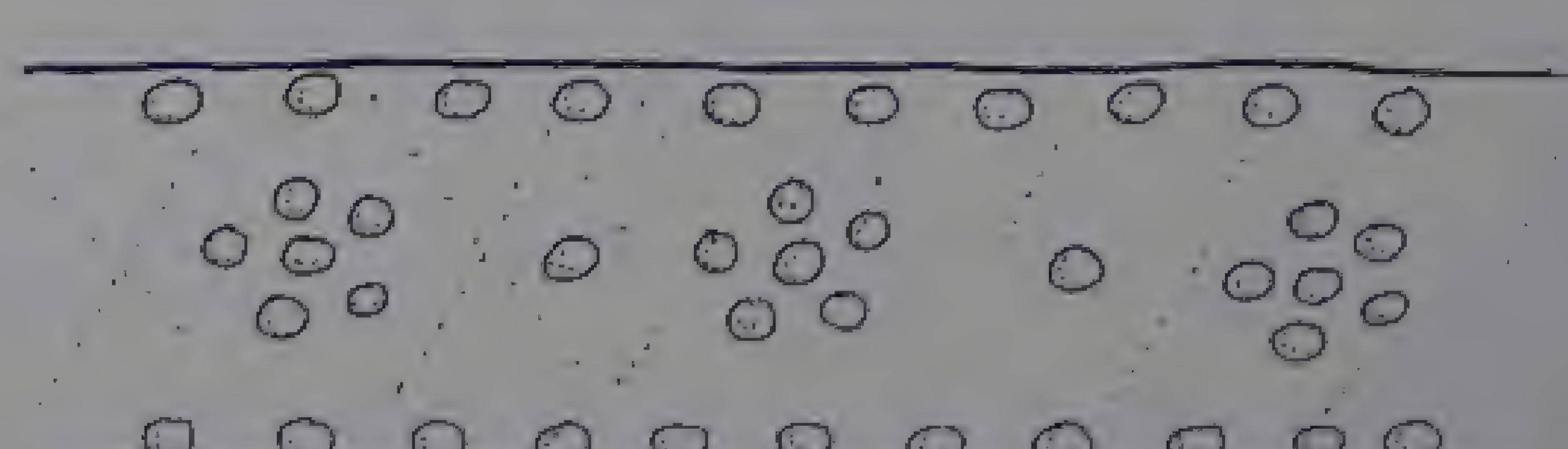


Figure 1



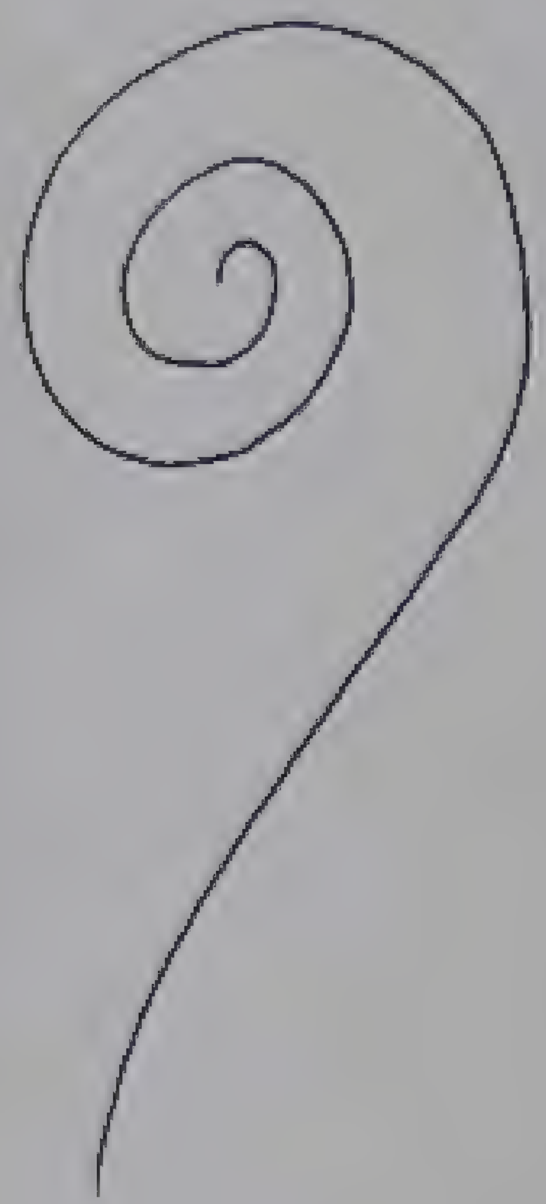


Figure 2



Figure 3



Figure 4

use the #1.5 tip to pipe white royal-icing dots along the length of the wires, leaving about 2 inches exposed at the end. Let dry, then pipe dots on the other side and let dry. Paint the dots with white iridescent powder mixed with lemon extract.

Cut the triangle foamcore bases. Glue the 18-inch board on top of the $21\frac{1}{2}$-inch one, placing heavy books on top to keep them flat while the glue dries. Cover the boards with thinned white royal icing. Glue the ribbon to the edge of the bases.

To decorate the cake:

Bake the cakes and let them cool completely. Cut all of the cakes in half diagonally (figure 5) and assemble them on their corresponding foamcore boards. Cover with rolled fondant. Insert the dowels. Stack the tiers

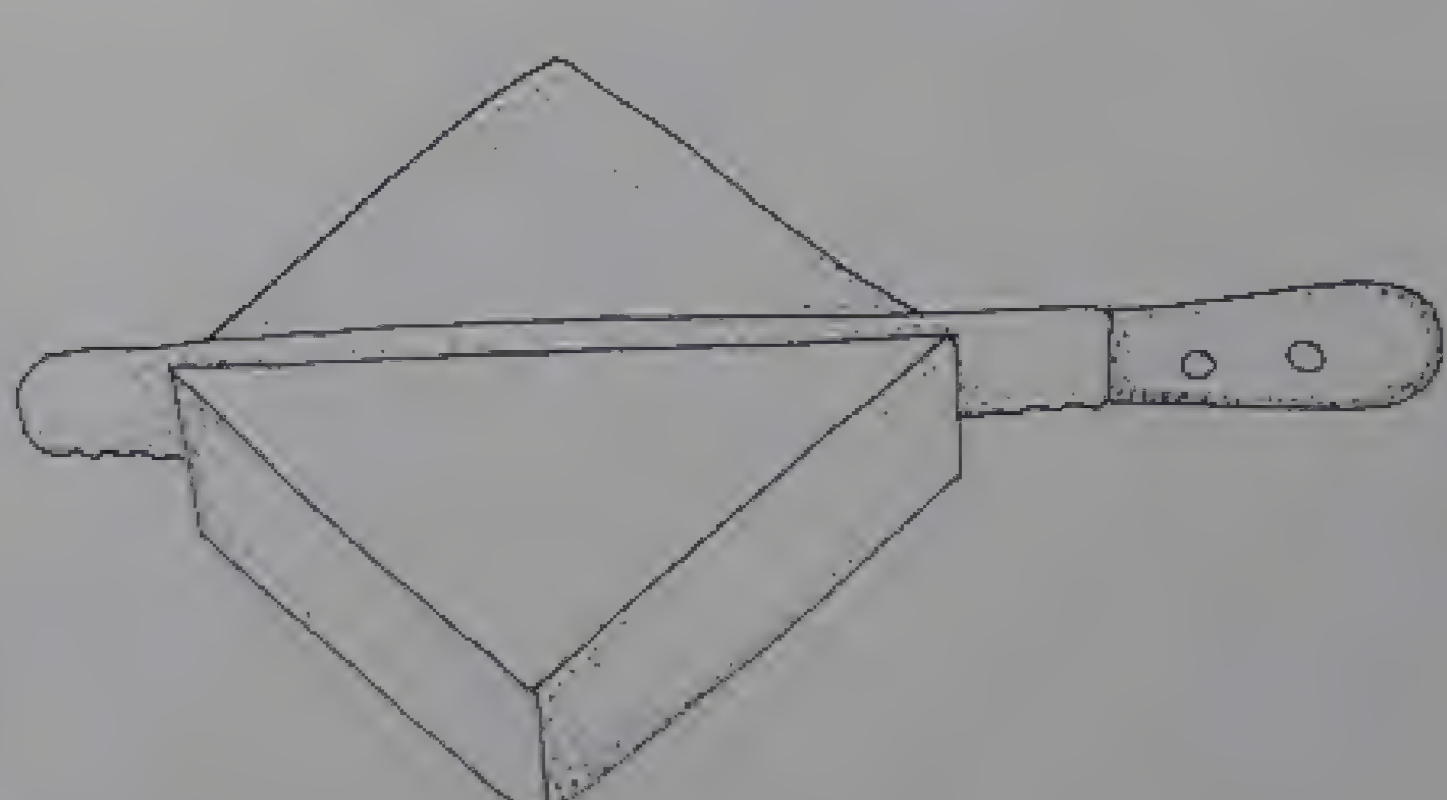


Figure 5

with the longest edges flush so that the back of the cake forms a flat surface. The front of the cake is stepped (figure 6).

Make the bow for the top of the cake by folding the ribbon into 5 equal loops. Tie the loops together with a piece of 6-inch white wire. Insert the wire in the top of the cake. Twist a wire around one end of each of the other ribbons. Cut a notch in the end of each ribbon.

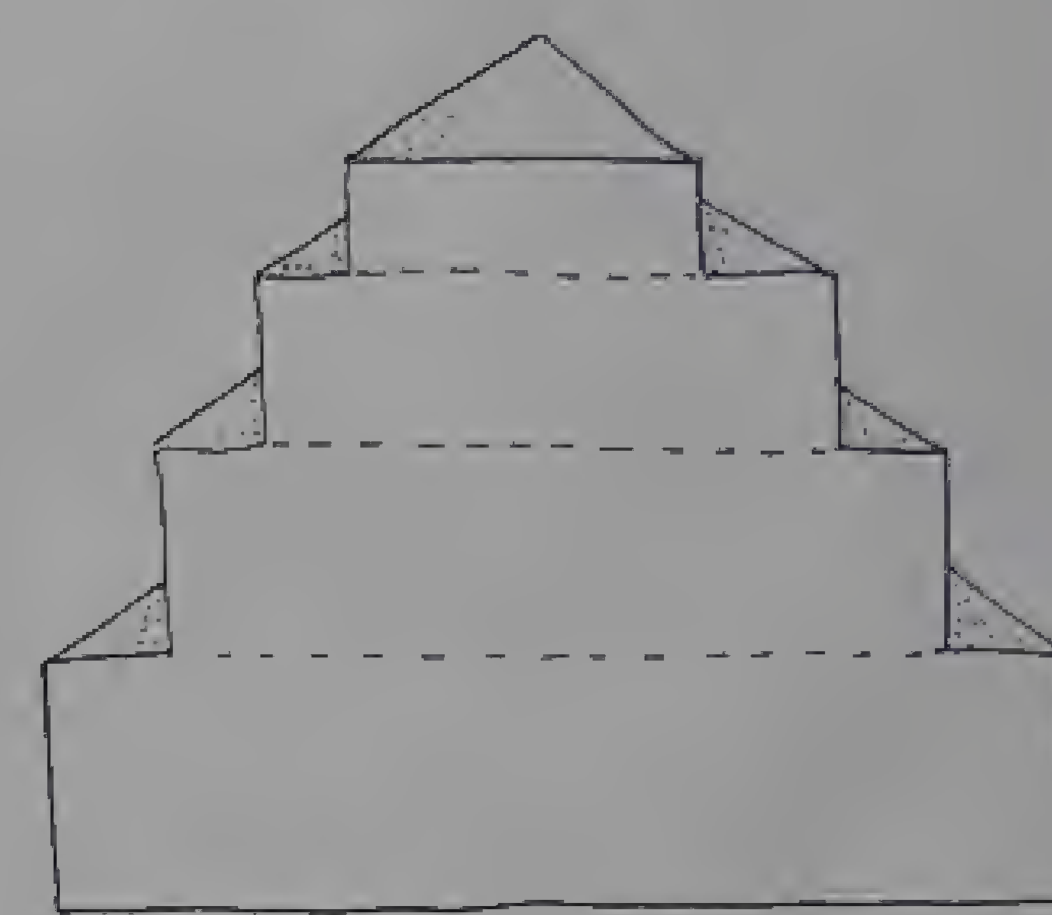


Figure 6

Tint some royal icing pale green and begin placing the flowers in the cake, using the photograph as a guide. Start to insert 45 purple bellflowers down the front of the cake. Use the #352 tip to pipe buttercream leaves between the flowers.

Place a ribbon down the length of the cake on each side of the flowers, inserting the wired end into the top of the cake, under the bow. Arrange the ribbons and pipe a little royal icing to hold them in place. Place 23 tulips next to the ribbon on the right side of the cake and 15 dogwood blossoms on the left, attaching the dogwoods with royal icing. Pipe leaves among the flowers.

Add ribbons to the cake alternately with flowers, inserting 37 sweet peas on the left and 60 small purple blossoms on the right. Insert the wired pearl shapes, using the photograph as a guide.

Insert the remaining flowers in the back of the cake, piping leaves between them.



Chapeau des Fleurs

This wedding cake was featured in a display by the hat designer Lola at Bergdorf Goodman in New York City. I used the design of one of Lola's hats for the top, then placed it on a cake stand inside another cake that is an all-white version of Lola's striped hatbox.

Serves 250

2 16-inch round cakes, 3 inches high
18-inch round base, ½ inch thick
royal icing (page 144)
½-inch-wide white ribbon to cover the edge of the base
white glue
gum paste (page 155)
gum-paste decorations (pages 155–166):
- 3 large white roses, 3½ inches wide
- 3 medium white roses
- 7 large white leaves
- 6 white loops, 2 to 3 inches long
- 4 white ribbons, 2 of them 5 inches long and 2 of them 12 inches long

nontoxic white iridescent powder
lemon extract
small paintbrush
50 royal-icing baby's breath (page 154)
8-inch-wide Styrofoam cylinder, 6 inches high
14-inch-wide Styrofoam disk, 1½ inches high
rolled fondant (page 142)
16-inch-high clear plastic cake stand with a 9-inch-wide plate (found in cake-decorating supply stores)
tape measure
ridged rolling pin
pizza cutter
ruler
green florist's tape
2 16-inch round foamcore boards
¼-inch-thick wooden dowels
scalloped edge crimper
flexible cardboard
30-60-90-degree triangle
X-acto knife
tracing wheel
pure white royal buttercream icing (page 139)
pastry bags and couplers
tips #3, #8, and #10

In advance:

Cover the base with thinned royal icing. Let dry. Glue the ribbon around the edge of the base.

Make the gum-paste roses, leaves, and loops. Next, make the long ribbons and let them dry in gentle curves (figure 1). Make sure that they are *completely* dry before placing them on the hat. When they are dry, mix white iridescent powder with lemon extract and paint the outside of the loops and *one side* of the ribbons (if you paint the back of the ribbon, it will not adhere to the cake). Paint three leaves and brush the ends of the rose petals with the paint. Make the royal-icing baby's breath.



Figure 1

To make the brim of the hat, trace the outline of the 8-inch Styrofoam cylinder in the center of the 14-inch disk with a marking pen. Sand the 14-inch disk with another piece of Styrofoam to shape the brim so that it faces down in the front and curves up

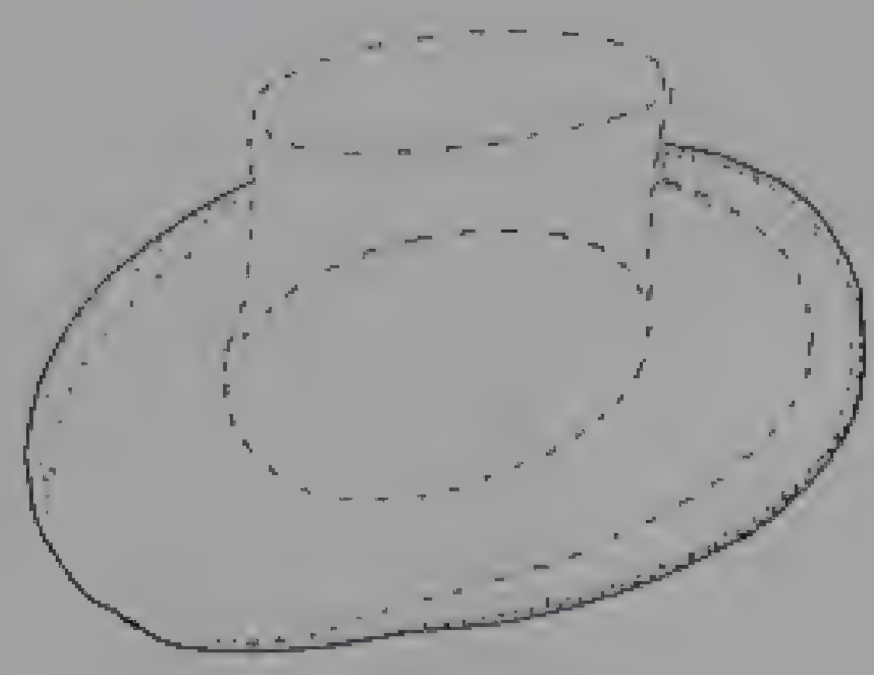


Figure 2

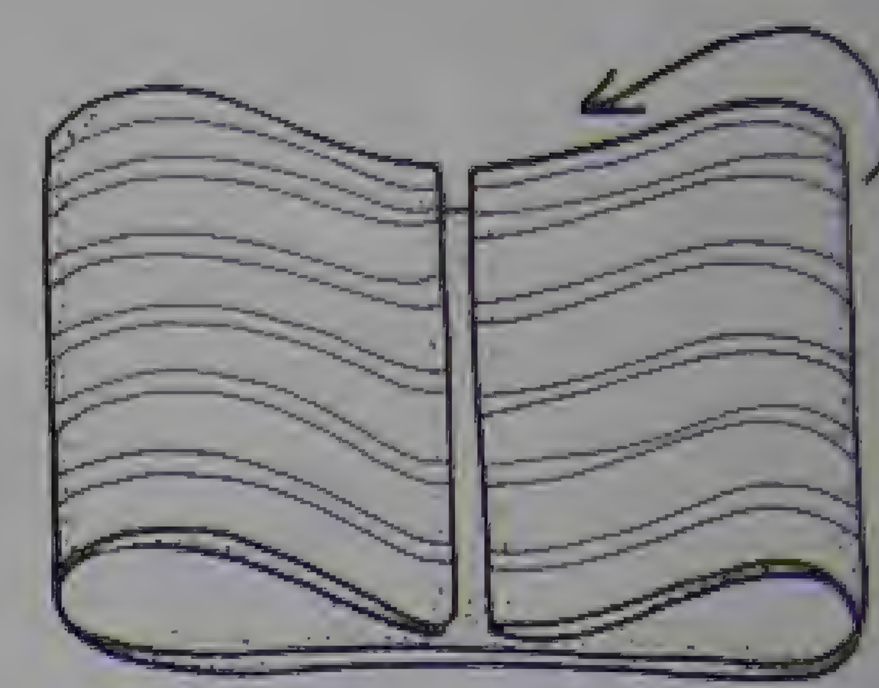


Figure 3

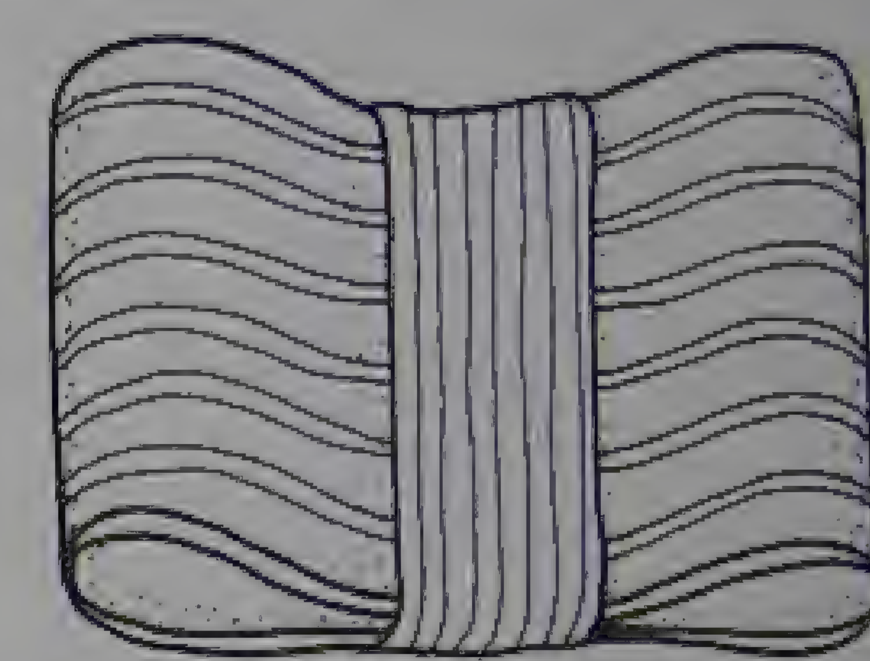


Figure 4

in the back (figure 2). Turn the brim upside down and roll out a piece of fondant big enough to cover the bottom of the brim, reach over the edge, and extend around the other side to the 8-inch circle. Before placing the fondant on the bottom of the brim, brush it with a little water to make it adhere to the sides and top. Smooth the fondant over the edge, then turn the brim over and smooth the top. Cut the fondant at the 8-inch circular mark. Let it dry overnight.

Next, cover the 8-inch Styrofoam cylinder with fondant. Attach the hat to the brim, inside the 8-inch mark, with royal icing. Glue the bottom of the hat to the plate of the cake stand.

To decorate the hat, first measure the circumference of the 8-inch cylinder with a tape measure. Roll out a piece of fondant to this length and at least 3 inches wide. Roll the fondant about $\frac{1}{4}$ inch thick, then carefully roll it once with the ridged rolling pin, parallel to the length of the strip, keeping the ridges straight. Straighten and trim the edges with the pizza cutter. Turn the strip over and brush it with water. Attach it to the bottom edge of the hat, placing the seam in the back (the brim edge that curls up).

To make the ribbon, cut a 10-inch-long strip of fondant, 3 inches wide, and roll it with the ridged rolling pin, as above. Brush the ends of the back of the strip with water. Fold the ends to meet in the center of the strip (figure 3). Place some crumpled paper towels inside the loops to keep them from collapsing while you make the center piece. Cut another strip measuring $3\frac{1}{2}$ by 2 inches. Wet the back and place it on the center of the bow, tucking in the ends at the top and bottom (figure 4). Stand the bow up, wet the back, and attach it to the hat band at the seam.

Brush the band and bow with white iridescent paint. Gather groupings of 5, 7, or 10 baby's breath and tape them together with green florist's tape. Use royal icing to attach the 3 large roses to the brim on the front of the hat. Attach loops around the roses. Attach the ribbons to the brim, placing the shortest one on the left front and the other three on the right side, with the longest two facing up and away from the hat. Finally, attach the leaves and baby's breath around the hat, using the photograph as a guide.

To make the gum-paste tissue paper that covers the top of the cake, you will need about 4 pounds of gum paste. Roll out sheets of paste as thin as possible. Cut into triangles and rectangles with the pizza cutter and fold to look like crumpled paper. Dry the pieces on a paper-towel-covered cookie sheet, propping up some sections with extra paper (figure 5). Let dry overnight.

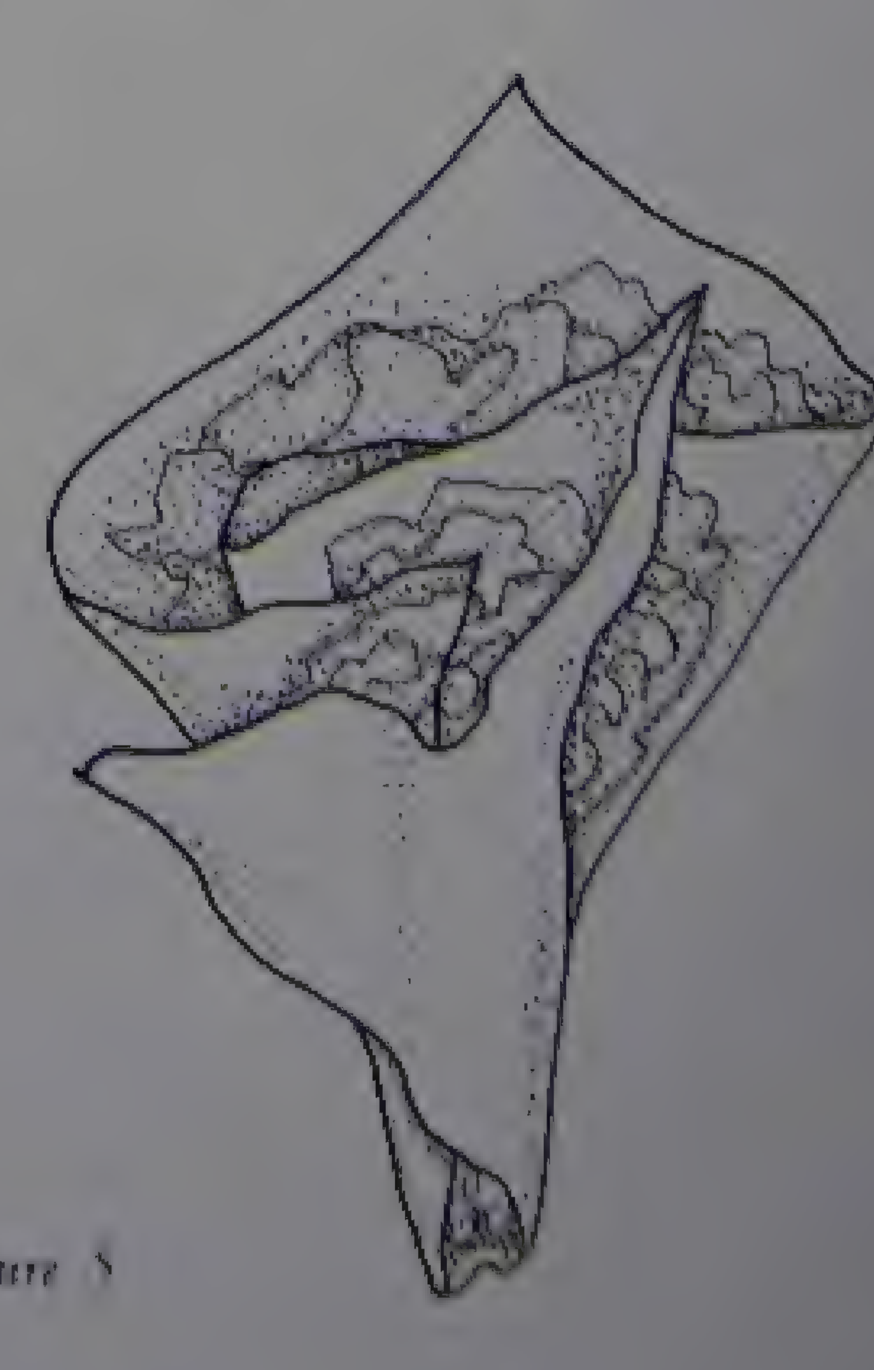


Figure 5



To decorate the cake:

Bake the cakes and let them cool completely. Place a 3-inch-high filled layer of cake on a 16-inch foamcore board and crumb-coat it (page 146). Roll out some fondant and cut out a 16-inch circle. Place the fondant on the cake layer. Insert the dowels, then place the other 3-inch filled and crumb-coated layer on its 16-inch board on top. Cover the entire cake with rolled fondant. Crimp the top edge.

Cut a flexible cardboard triangle with the X-acto knife. Quilt the sides of the cake (see page 171) with 2 diagonal lines $1\frac{1}{2}$ inches apart, then 3 lines $\frac{1}{2}$ inch apart, repeating this pattern around the cake (figure 6). Paint every other stripe with white iridescent paint. Using the #3 tip, pipe a snail trail along the 2 quilted lines on each side of the $\frac{1}{2}$-inch painted lines.

Insert the cake stand in the center of the cake. Pipe a thick border of royal icing around the base of the stand to hold it in place. (*Note:* Do not deliver the cake with the hat on the stand; add the hat when it reaches its final destination.) Pipe a buttercream dot border with the #10 tip around the bottom edge of the cake. Pipe the hat box handle, using the #8 tip and the rope technique.

Place the gum-paste tissue paper on top of the cake, holding it in place with dots of royal icing.

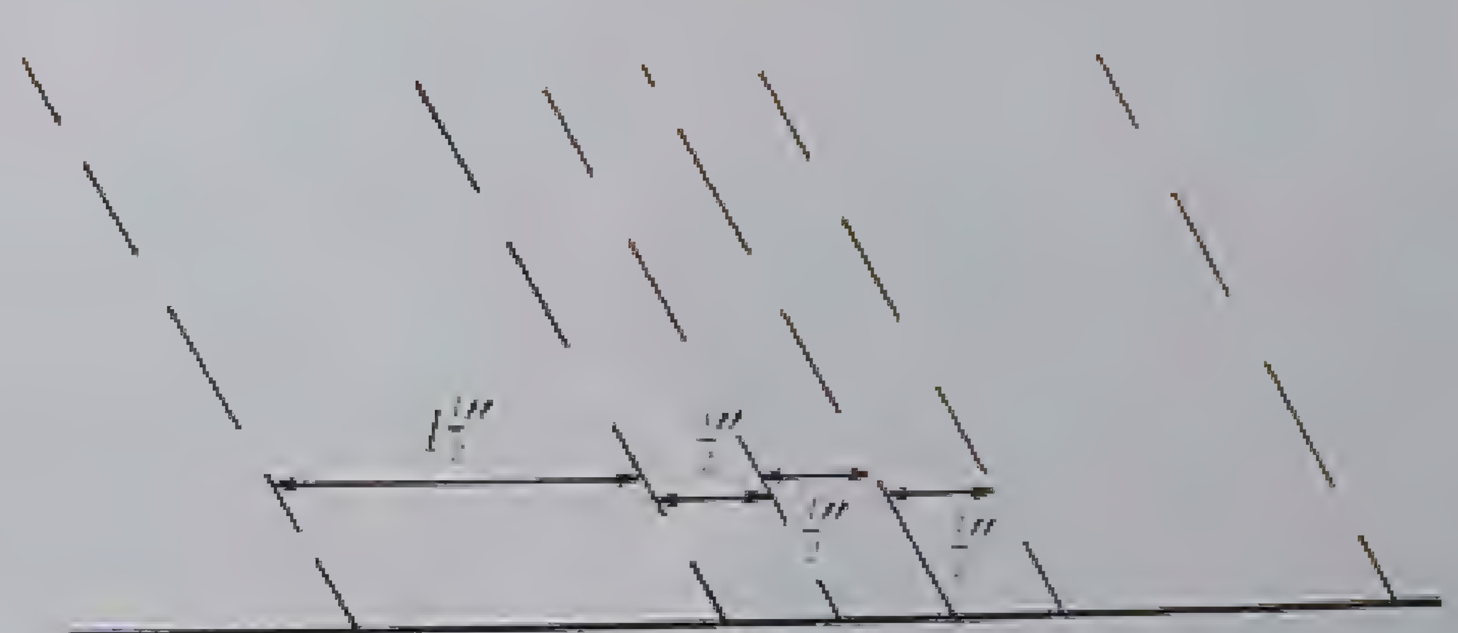


Figure 6



Oriental Apple Blossoms

At this spring wedding, the table settings inspired the theme for the cake. The decorations echo the Oriental floral motif and blue border of the china patterns, and the centerpieces of apple blossoms and roses.

Serves 225

Cakes:
- 6-inch round, 3 inches high
- 10-inch round, 3 inches high
- 14-inch round, 3 inches high
- 18-inch round, $3\frac{1}{2}$ inches high

3 sugar molds (page 170):
- a cup $3\frac{1}{2}$ inches wide at the top, $1\frac{3}{4}$ inches wide at the base, and $2\frac{1}{2}$ inches high
- a circle cutter $1\frac{3}{4}$ inches wide and 1 inch high
- a tart pan 3 inches wide at the top, $1\frac{3}{4}$ inches wide at the base, and 1 inch high

royal icing (page 144)
3-inch-wide Styrofoam egg
wax paper
gum-paste decorations (pages 155–166):
- 40 pale-pink apple-blossom branches with buds
- 40 large white roses
- 20 small white roses and buds
- 30 tiny blossoms
- 40 pale-yellow lotus flowers, 20 of them on stems
- 75 large and small green leaves

$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base and wrap around the columns
4 columns, 5 inches high
7 columns, 7 inches high
hot-glue gun
2 7-inch and 2 11-inch separator plates
4-inch Styrofoam ball, cut in half
moss-green paste food coloring
24-inch round base, $\frac{1}{2}$ inch thick
white glue
14- and 18-inch round foamcore boards
rolled fondant (page 142)
$\frac{1}{4}$-inch-thick wooden dowels
tape measure
18-inch metal ruler
pizza cutter
diamond-shaped crimpers
lilac cutter
trumpet-flower tool
nontoxic gold and blue iridescent powder
lemon extract
small paintbrush
pastry bags and couplers
tips #2, #13, and #16

In advance:

Make the sugar molds. Hollow only the cup. Let dry. Attach the circular mold to the smaller end of the tart mold with a little royal icing. Then attach the stand to the cup. Let dry. Attach the Styrofoam egg, wide end up, in the hollow of the vase, using royal icing.

To pipe the royal-icing design on the vase, place the vase on a piece of wax paper, holding it in place with a dab of icing. Use the #13 tip to pipe vertical lines around the circular mold, then use the #16 tip to pipe shells above and below the lines. Pipe another set of shells above the top shells. Around the top edge of the vase, pipe a double row of shells. Pipe #16 shells around the base, then overpipe with #13 shells (figure 1). Let the icing dry before you add the flowers, because the design also reinforces the seams between the molds.

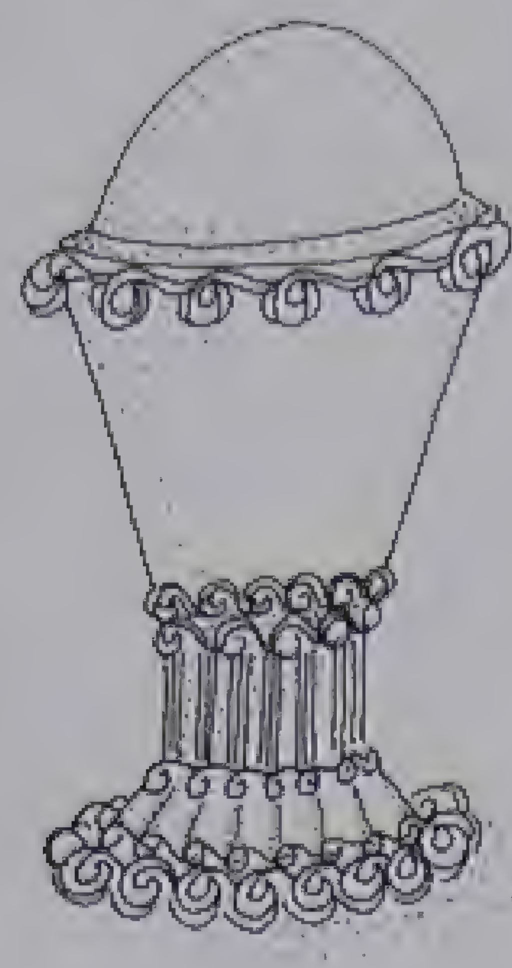


Figure 1



Make the gum-paste flowers and leaves.

When the flowers are dry, wrap white ribbon around the columns, securing it with hot glue at the top and bottom. As you wind the ribbon, wrap an apple-blossom branch tightly against each column. Place the 5-inch columns on the pegs on one of the 7-inch separator plates, with the blossoms facing outward. Place 4 of the 7-inch columns on the pegs on the 11-inch plate and hot-glue the 3 remaining columns between them on 3 sides of the plate.

Using royal icing, attach a Styrofoam half-ball to the center of each bottom separator plate. Make the flower arrangements on the half-balls and in the sugar vase, holding them in place with moss-green royal icing piped with the #16 tip.

Cover the base with thinned royal icing. Let dry. Glue white ribbon around the edge of the base.



To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards or separator plates. Cover with rolled fondant and insert dowels in all of the tiers, including the top. Stack the 18- and 14-inch tiers on the prepared base.

To make the embossed borders of rolled fondant, measure the circumference of each tier with the tape measure. Working on one tier at a time, cut strips of fondant 1 inch wide, $\frac{3}{16}$ inch thick, and the circumference of the tier, using the metal ruler and the pizza cutter. (For the large tier, you may have to make 2 strips and piece them together.) Dampen the back of a fondant strip with water to make it tacky, then press the strip onto the edge of its tier. With the crimpers, emboss diamonds $\frac{1}{4}$ inch apart all around the strip.

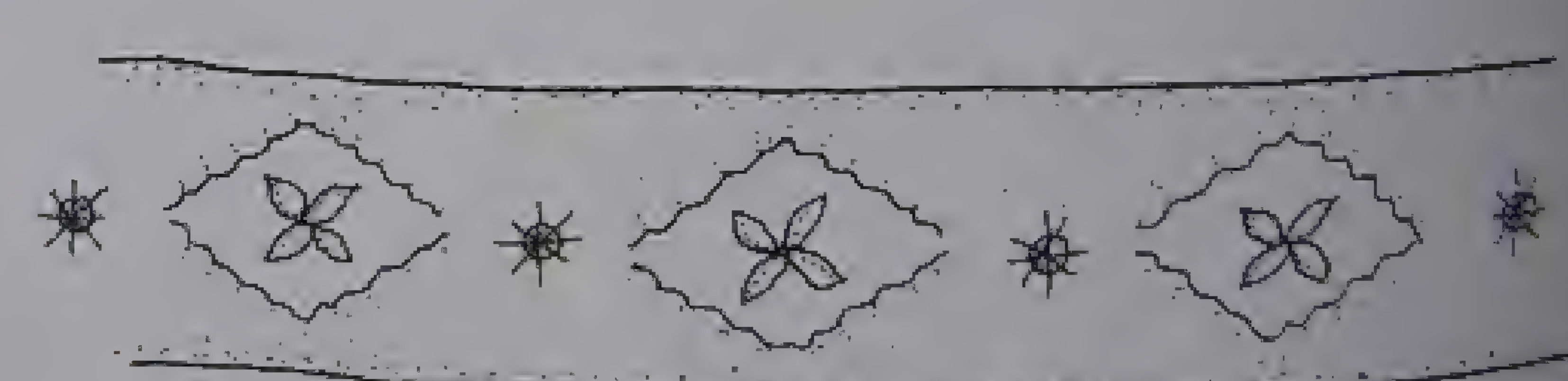


Figure 2

Press the lilac cutter into the center of each diamond, then press the trumpet-flower tool between the diamonds (figure 2).

When all of the borders are embossed, mix the powdered coloring with lemon extract and paint the diamonds blue and the embossed stars gold. Paint the top edge of the borders gold.

Stack the remaining tiers and columned separator plates. Attach the flowers and leaves with royal icing as shown in the photograph.

Summer



Summertime Fantasy

An eighteenth-century English woven porcelain basket adorned with realistic ceramic flowers and berries gave me the idea for this latticework cake and its luxuriant blooms.

Serves 250

Cakes:
- $6\frac{1}{2}$-by-9-inch rectangle, $4\frac{1}{2}$ inches high, made in a 9-inch square pan
- $10\frac{1}{2}$-by-13-inch rectangle, 4 inches high, made in an 11-by-15-inch pan.
- 13-by-16-inch rectangle, 4 inches high, made in 2 9-by-13-inch pans
- 16-by-20-inch rectangle, $4\frac{1}{2}$ inches high, made in an 18-by-24-inch pan

gum-paste decorations (pages 155–166):
- 3 white and 5 yellow freesia branches
- 7 purple and 16 blue morning glories
- 6 blue half-open morning glories
- 12 morning-glory buds
- 80 small and medium stephanotis
- 10 red poppies
- 10 pale-pink tulips with red stripes
- 4 roses and 18 rosebuds
- 12 large petunias
- 13 mimosa branches
- 20 primulas
- 100 leaves
- 150 pink tiny blossoms with yellow-dot centers
- 11 raspberry branches

4 sugar molds (page 170):
- 2 made in a cup, $2\frac{1}{2}$ inches high and $3\frac{1}{4}$ inches wide
- 2 made in a tart pan, 1 inch high and $2\frac{1}{2}$ inches wide

royal icing (page 144)
2 Styrofoam balls, 3 inches wide
wax paper
oval block of Styrofoam, 6 inches long by $4\frac{1}{4}$ inches wide and 3 inches high
rolled fondant (page 142)
pink and moss-green paste food coloring
5 foamcore rectangles, 23 by 30 inches and $\frac{1}{4}$ inch thick
X-acto knife
ruler
white glue
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
4 foamcore rectangles corresponding to the sizes of each tier
pure white royal buttercream icing (page 139)
$\frac{1}{4}$-inch-thick wooden dowels
pastry bags and couplers
tips #2, #4, #5, #6, #17, #20, #48, and #67

In advance:

Make all of the gum-paste decorations. Let dry.

Make the sugar molds. Hollow out the 2 cups, leaving the tart molds solid. Let dry. To make the vases, attach the bottom of a cup mold to the bottom of a tart mold with a little royal icing. Let dry. Place a Styrofoam ball in each vase, using royal icing to secure it. Set the vases on a piece of wax paper with a little royal icing to hold them in place. Use the #17 tip to pipe a white royal-icing shell border around the seam joining the 2 molds on each vase. Pipe vertical lines of icing in the grooves on the base with the #5 tip. Pipe another shell border around the bottom edge of the base. Let dry.

The royal-icing lattice panels must be piped very carefully so they will fit each side of the cake. Make a template for each panel size, following the chart below. Place each template on a cookie sheet and cover it with wax paper. Pipe white diagonal lines in a criss-

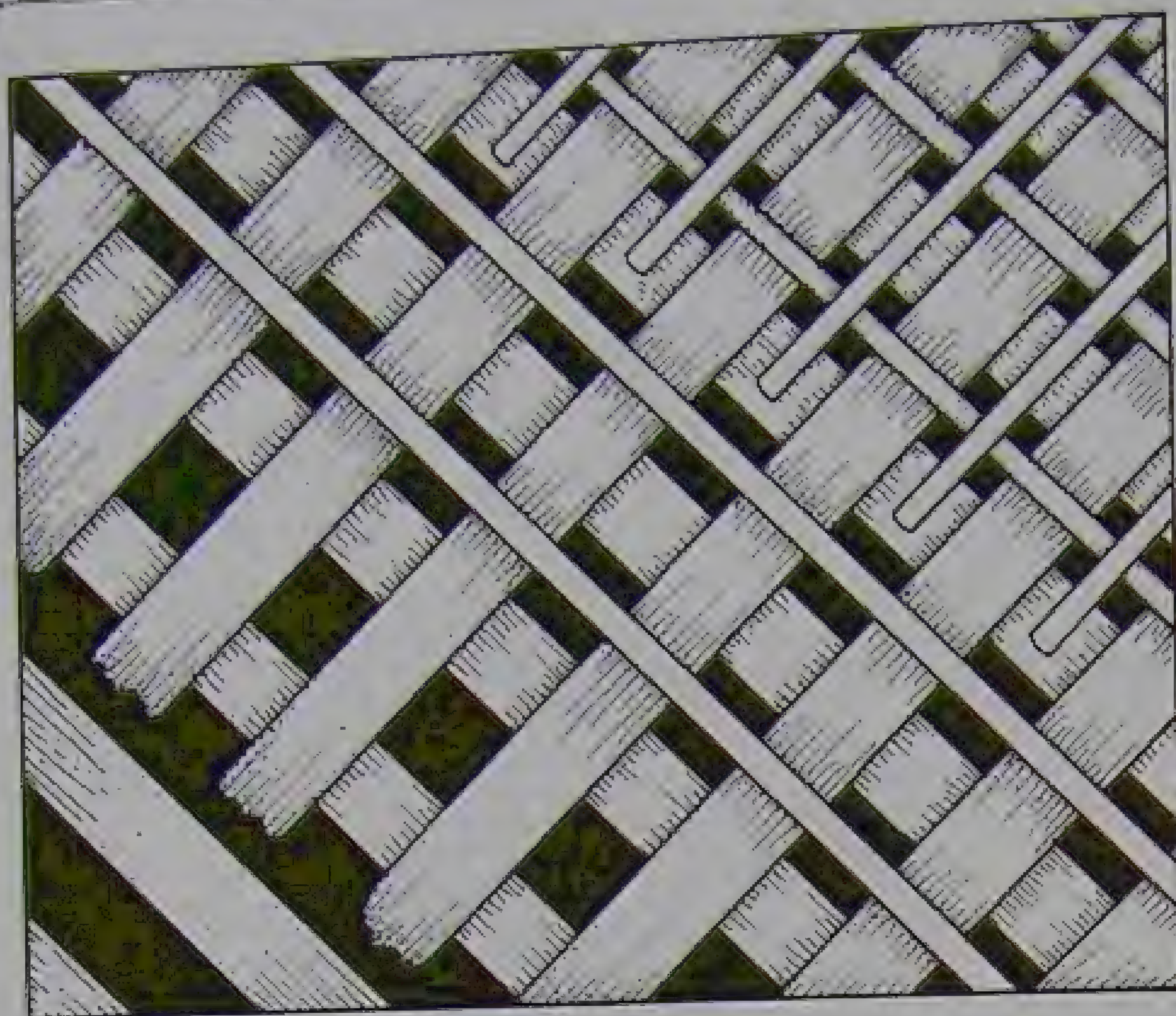


Figure 1

cross pattern, using the #48 ribbon tip and following the pattern lines shown in figure 1. Using the #5 tip, pipe diagonal lines between the first lines (figure 1). (*Hint:* To make the panels exactly the correct size, pipe the icing slightly past the line on the pattern. Then, while the icing is still wet, use a palette knife to cut off the excess icing at the line on the pattern. This will give you a clean and precise edge for each panel.) Let dry.

MEASUREMENTS FOR LATTICEWORK PANELS

For the top tier:	$4\frac{1}{4} \times 1\frac{1}{2}$ inches	(make 4)
	$4\frac{1}{4} \times 3\frac{1}{2}$ "	(make 2)
	$4\frac{1}{4} \times 5\frac{1}{2}$ "	(make 2)
For the second tier:	$3\frac{3}{4} \times 2\frac{1}{2}$ inches	(make 4)
	$3\frac{3}{4} \times 5\frac{1}{2}$ "	(make 2)
	$3\frac{3}{4} \times 7\frac{1}{2}$ "	(make 2)
For the third tier:	$3\frac{3}{4} \times 4$ inches	(make 4)
	$3\frac{3}{4} \times 6\frac{1}{2}$ "	(make 2)
	$3\frac{3}{4} \times 8\frac{1}{2}$ "	(make 2)
For the bottom tier:	$4\frac{1}{4} \times 5\frac{3}{4}$ inches	(make 4)
	$4\frac{1}{4} \times 7\frac{1}{2}$ "	(make 2)
	$4\frac{1}{4} \times 9\frac{1}{2}$ "	(make 2)

To make the basket for the top of the cake, sand the 3-inch-high block of Styrofoam smooth until it measures $5\frac{3}{4}$ by $4\frac{1}{4}$ inches (see pattern 1). Cover it with green rolled fondant. Do the piping with the basket set upside down, so the top of the basket will be larger than the bottom. Tape the oval pattern on a flat surface and cover it with a sheet of wax paper. Attach the Styrofoam, uncovered side down, to the center of the oval, using a dab of royal icing. With the #6 tip, pipe strings of white royal icing diagonally from the top down to the edge of the outer oval. Pipe all of the lines marked on the oval in one direction, then in the other connecting the top mark to the lower marks to its left and right. The lines will be curved (see figure 2). Overpipe the lines in the same order with the #4 tip. Pipe a scalloped border with the #6 tip around the outer edge of the lines on the wax paper. Let dry for at least 24 hours.

When the basket is dry, carefully remove it from the wax paper by turning it over and pulling the paper away from the icing. Place it upright on another piece of wax paper and pipe another scalloped border over the first one at the top. Let it set for a few minutes, then overpipe another. Pipe a shell border at the bottom, using the #20 tip. Let dry.

Insert the stemmed flowers, leaves, and berries into the top of the basket and the sugar vases. Use the #67 tip to pipe green royal icing at the base of each flower to hold it in place. Attach loose leaves around the outer edge.

Cut the boards for the stepped cake base from the 5 foamcore rectangles with an X-acto knife, using the dimensions given in figure 3. The middle board should be one board thick, while the top and bottom boards should each be 2 boards thick. Glue the boards together and place heavy books on top to keep them flat while the glue dries. Cover the tops of the boards with a layer of thinned pink royal icing. Let dry. Using



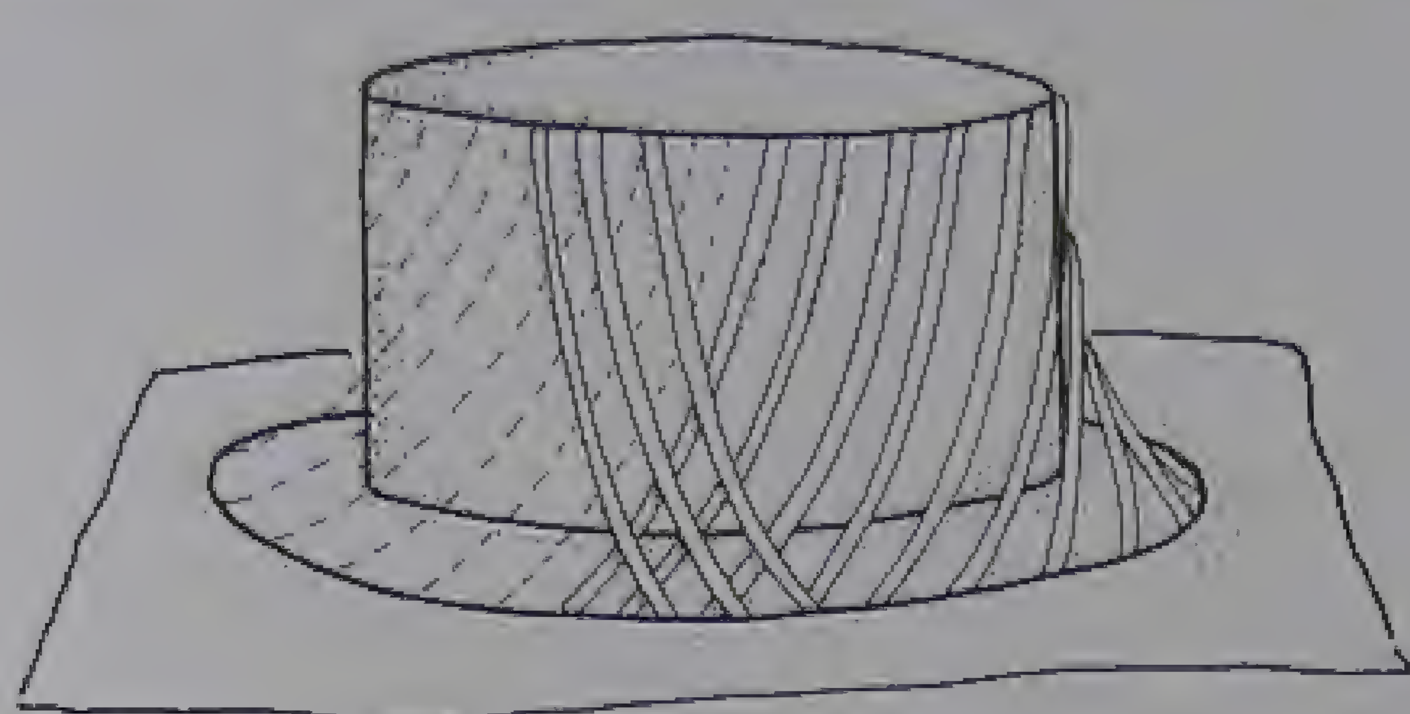


Figure 2

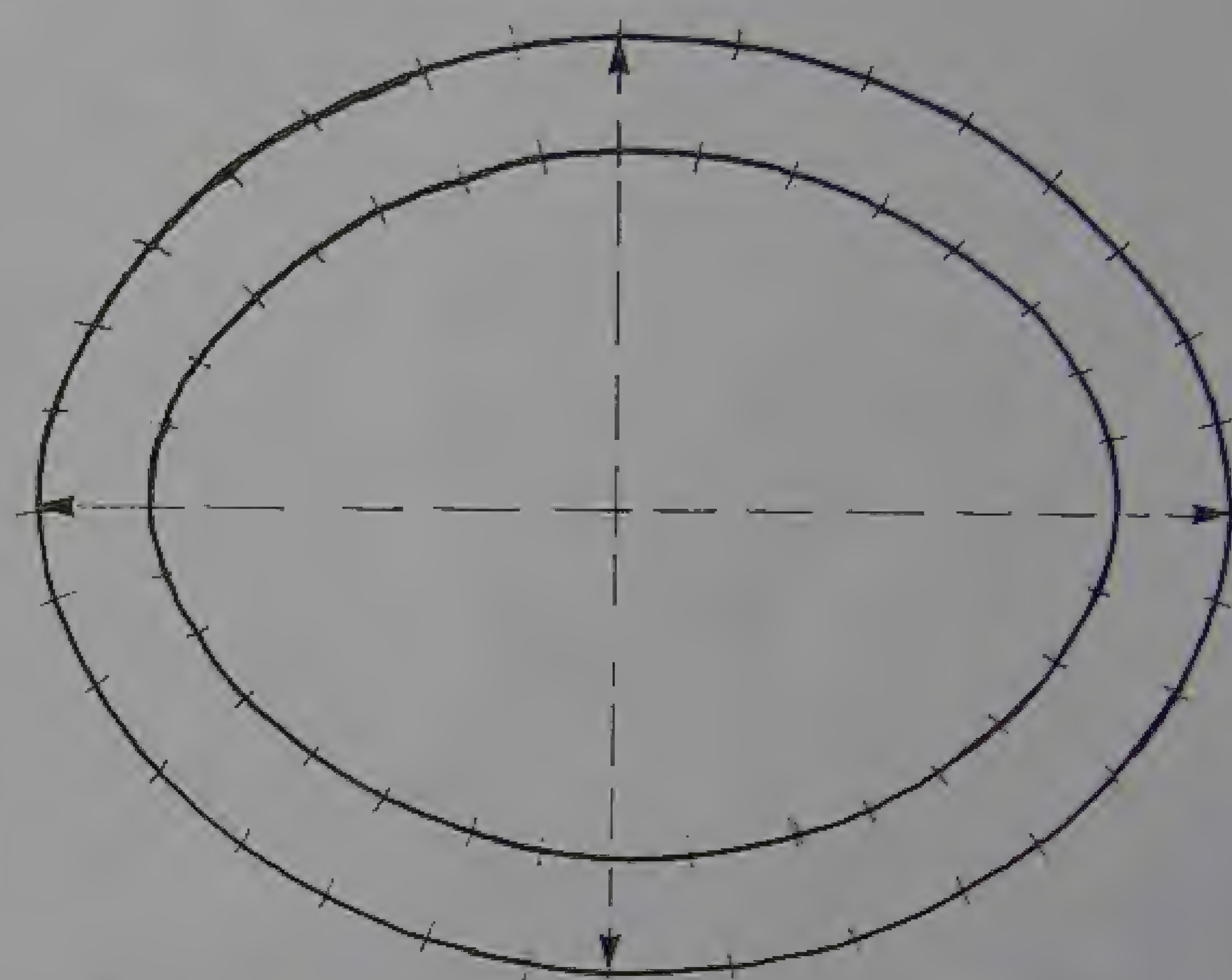
the #5 tip, pipe a white royal-icing dot border around the edge of the middle board. Glue ribbon around the edge of the top and bottom boards.

To decorate the cake:

Bake the cakes and let them cool completely. Cut the foamcore boards for each tier, using the dimensions given in figure 4. Assemble the tiers on a flat surface. Center the corresponding board on top of each tier. With a serrated knife, cut the tiers vertically, using the boards as a template. Place a dab of royal buttercream icing on each cake and attach the boards, then invert the cakes and boards. Cover the cakes with pink buttercream icing. Insert the dowels and stack the tiers on the prepared base.

Attach the lattice panels to the sides of the tiers with buttercream icing, using the #17 tip. Attach tiny blossoms at every other intersection on the lattice panels, using dots of royal icing. Pipe white buttercream shell borders around the base and top edge of each tier. Pipe zigzag borders of buttercream at the intersections of each of the panels, using the #20 tip.

Place the finished basket on top and attach the rest of the flowers and leaves to the cake with dots of royal icing, using the photograph as a guide. Place the 2 sugar vases on each end of the base and attach them with royal icing.



Pattern 1 Enlarge 200%

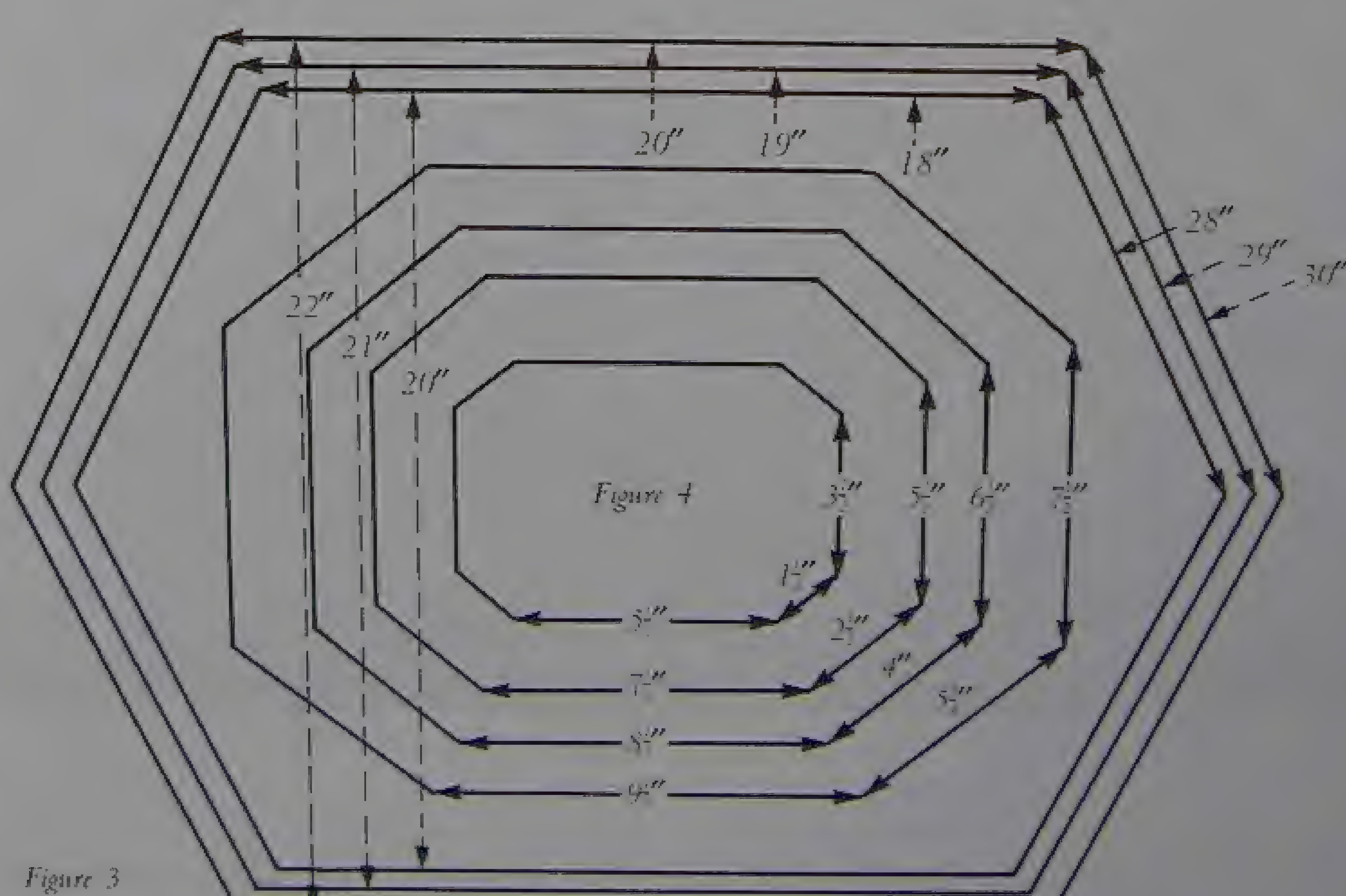


Figure 3



Coral Reef

For a summer wedding by the sea, why not decorate a cake with starfish, seashells, and coral? Although they look as real as any you'd find on the beach, they're completely edible. The coral color of the cake itself adds whimsy and originality to the occasion.

Serves 60

Cakes:
- $7\frac{3}{4}$-by-$5\frac{5}{8}$-inch oval, 4 inches high
- 13-by-$9\frac{7}{8}$-inch oval, 5 inches high

gum paste (page 155)
small and large plastic seashell molds (available at candy or cake-decorating stores)
seashells and dried starfish (optional)
cornstarch
nontoxic white iridescent powder
lemon extract
small paintbrush
royal icing (page 144)
wax paper
cookie sheet
brown, red, and black powdered food coloring
pink, blue, purple, and yellow paste food coloring
19-by-15-inch oval base, $\frac{1}{2}$ inch thick
$\frac{1}{2}$-inch-wide white or coral-colored ribbon to cover the edge of the base
white glue
2 oval foamcore boards, the same sizes as the cake pans
basic buttercream icing (page 139)
$\frac{1}{4}$-inch-thick wooden dowels
pastry bags and couplers
tips #1, #2, #3, #5, and #20

In advance:

There are several ways to make the 15 gum-paste starfish and 45 shells of various sizes needed for this cake; all are equally easy. You can use ready-made chocolate molds for the seashells, but they come in a limited number of shapes and sizes. To create your own molds out of gum paste, use real shells and dried starfish that you have collected. Make sure they are clean and dry before you begin.

To make a mold, shape a piece of soft gum paste as wide and a little deeper than the object you want to mold. Press the object, top side down, into the paste until it is level with the top. Carefully remove the object without disturbing the imprint and dust the inside of the mold with cornstarch. Allow the mold to dry for a few days or longer, if possible, to help ensure that it won't break or crack.

When you are ready to make the decorations, take a piece of soft gum paste about the same size as the cavity of the gum-paste or chocolate mold and dust it with cornstarch to keep it from sticking. Press it into the mold, making sure to fill the cavity completely. You can also make a hollow shell by pressing in a thin sheet of gum paste. Carefully remove the paste and let it dry on a paper towel dusted with cornstarch.

Make a few pearls by rolling gum paste into small balls about $\frac{1}{4}$ inch in diameter. When they are dry, paint them with white iridescent powder mixed with lemon extract.

You can also make piped shells out of stiff white royal icing. Place wax paper on a cookie sheet. Using the #5 tip, pipe a 2-by-$\frac{1}{2}$-inch cone in a circular motion (figure 1).

To make sea urchins, place a piece of wax paper on a cookie sheet. Using royal icing and the #2 tip, pipe the outline of a small circle and a larger circle the size of each of the patterns provided (patterns 1 and 2). Make about 5 of each size. Thin about 1 cup of royal icing with a little water, a few drops at a time.

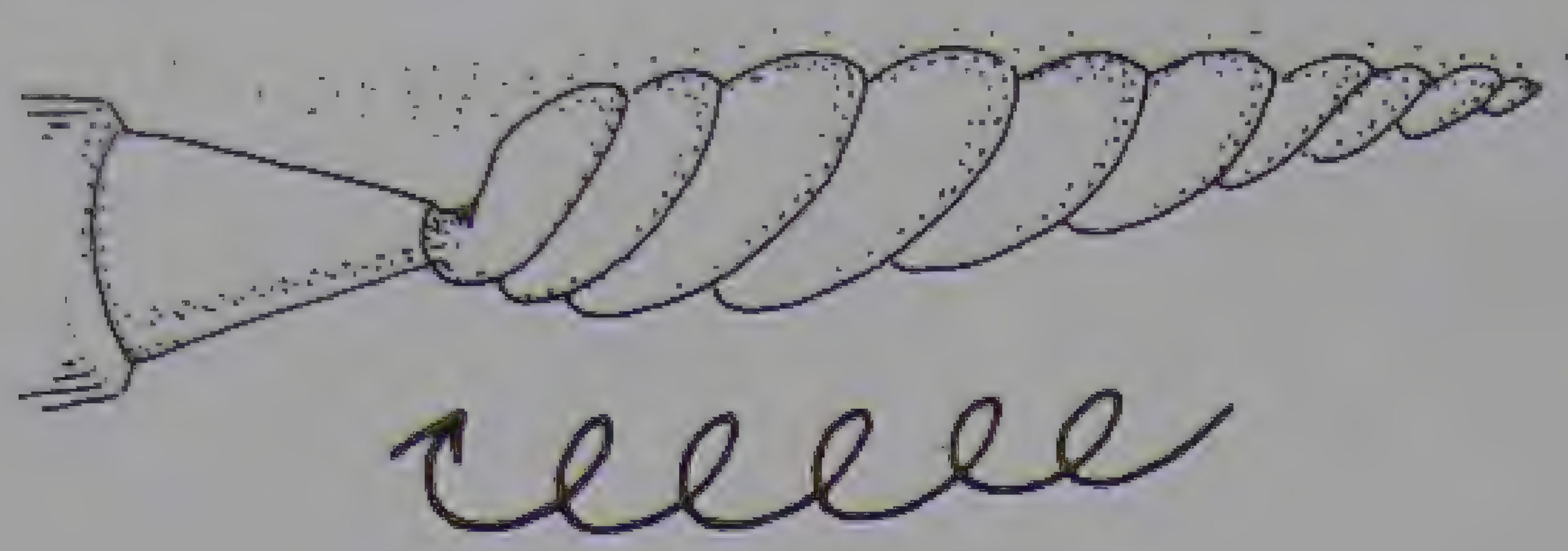


Figure 1

until a teaspoonful of icing dropped into the cup disappears by the count of 15. Fill in the patterns with the thinned royal icing and let them dry for at least 24 hours. Use the #1 tip to pipe small dots of royal icing, as indicated on the patterns.

To make coral, use royal icing and the #3 and #5 tips. Place a piece of wax paper on a cookie sheet and coat it very lightly with shortening. Pipe lines in a treelike shape, using pattern 3 as a guide and alternating tips as needed. Let the lines overlap to give the coral added strength and dimension. Let dry for 24 hours. Before lifting from the paper, carefully dust some of the pieces with red or brown powdered food coloring, using a soft paintbrush.

Color the dried shells and starfish with powdered or liquid colors, using real shells as a guide. For a mother-of-pearl effect, paint the inside of the shell with thinned blue and purple coloring, then cover it lightly with the white iridescent paint.

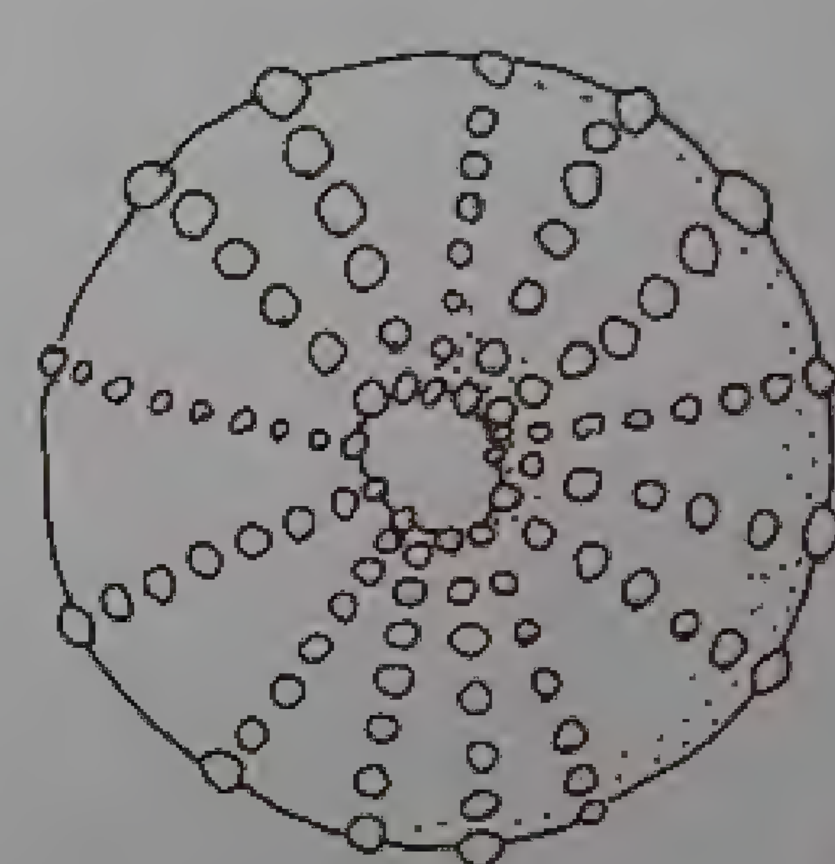
Finally, make the run-in sugar shells that form the collars around the top of the tiers (see page 170). Place a piece of wax paper on a cookie sheet. Using patterns 4 and 5, pipe the outlines with white royal icing with the #2 tip. Fill in with thinned royal icing. Let dry for at least 24 hours.

To make the shell border for the base, transfer pattern 6 to the base with a pencil, then outline and fill in the shells, as above. Tint about 2 cups of royal icing coral by combining pink and yellow coloring. Thin the icing to run-in consistency. Using the #2 tip, fill in the areas around the shells and the entire base. Let dry. Glue ribbon around the edge of the base.

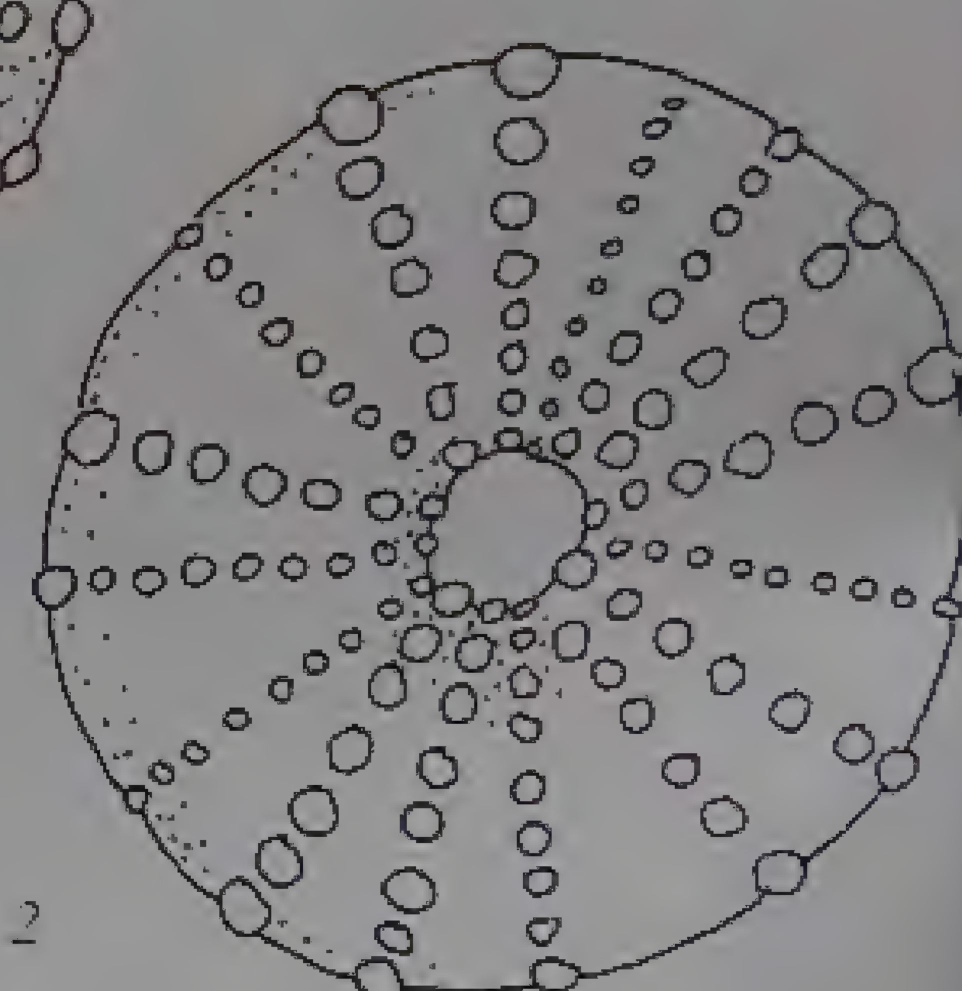
To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Tint some buttercream icing coral to match the base. Buttercream tends to darken as it dries, so make it a shade lighter than the royal icing. Cover the cakes with buttercream icing. Insert the dowels and stack the tiers on the prepared base. Pipe a buttercream rope border around the bottom of each tier, using the #20 star tip.

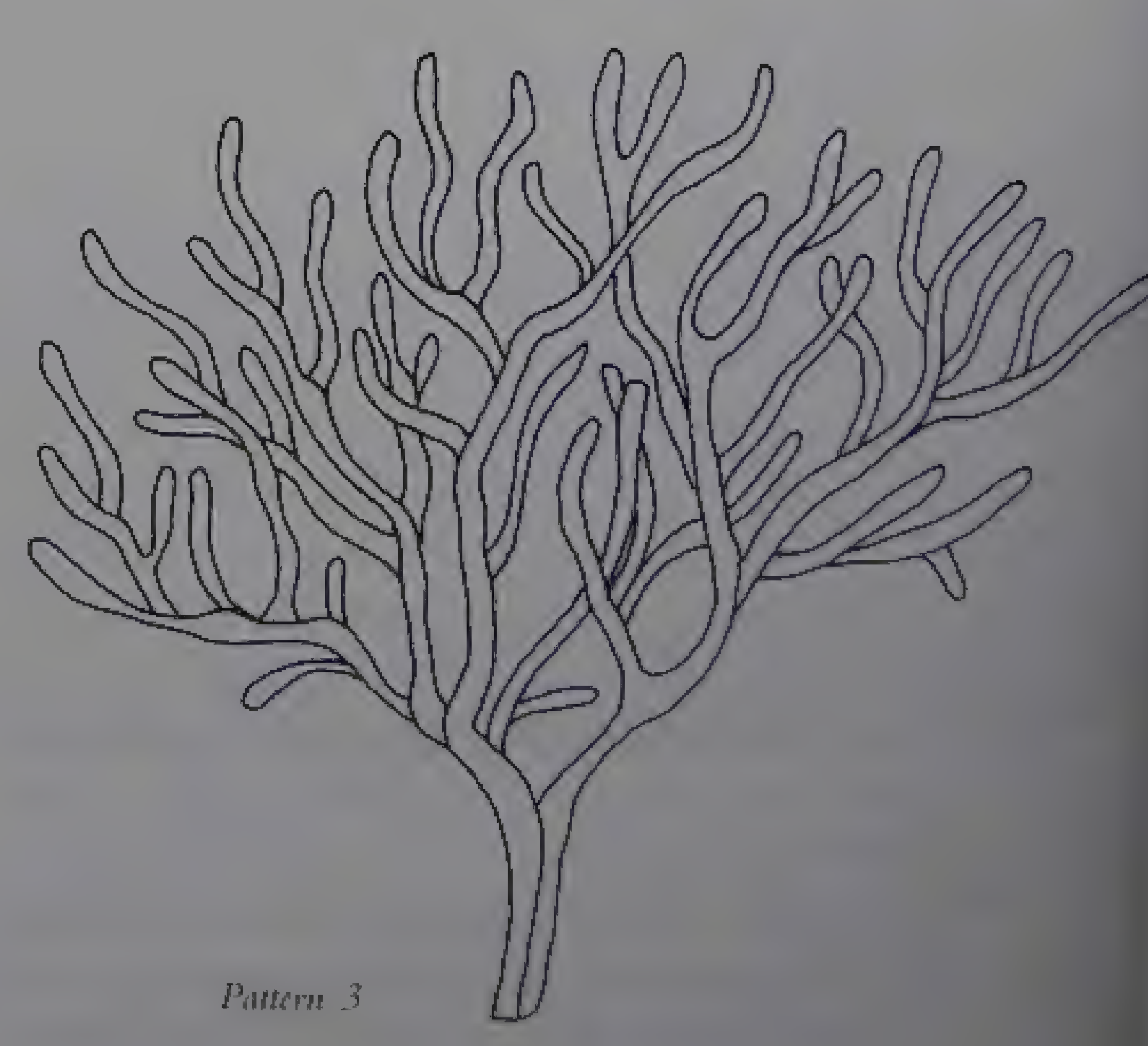
Place the shells, starfish, sea urchins, and coral around the cake as shown in the photograph, using dots of royal icing to hold them in place.



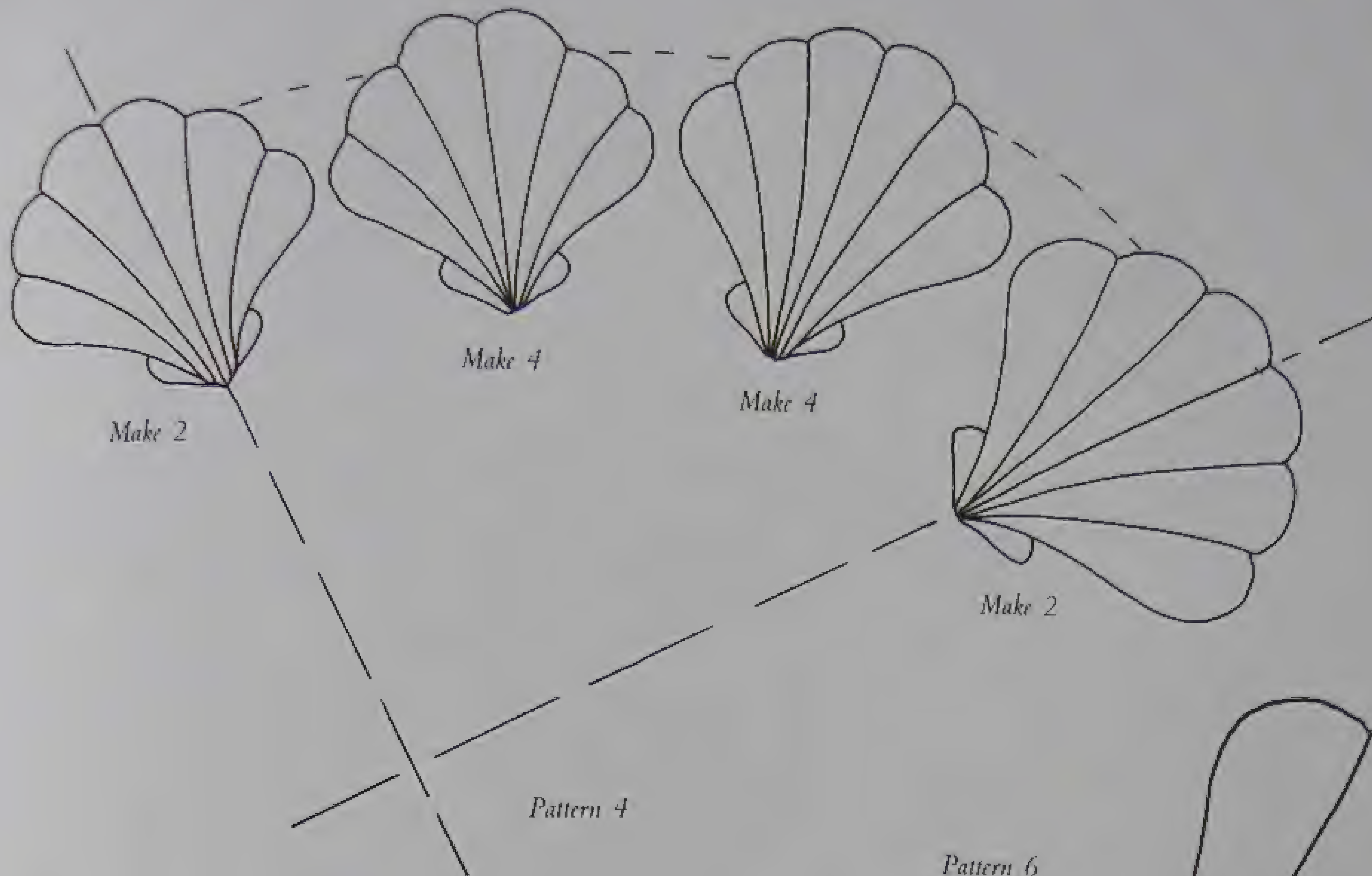
Pattern 1



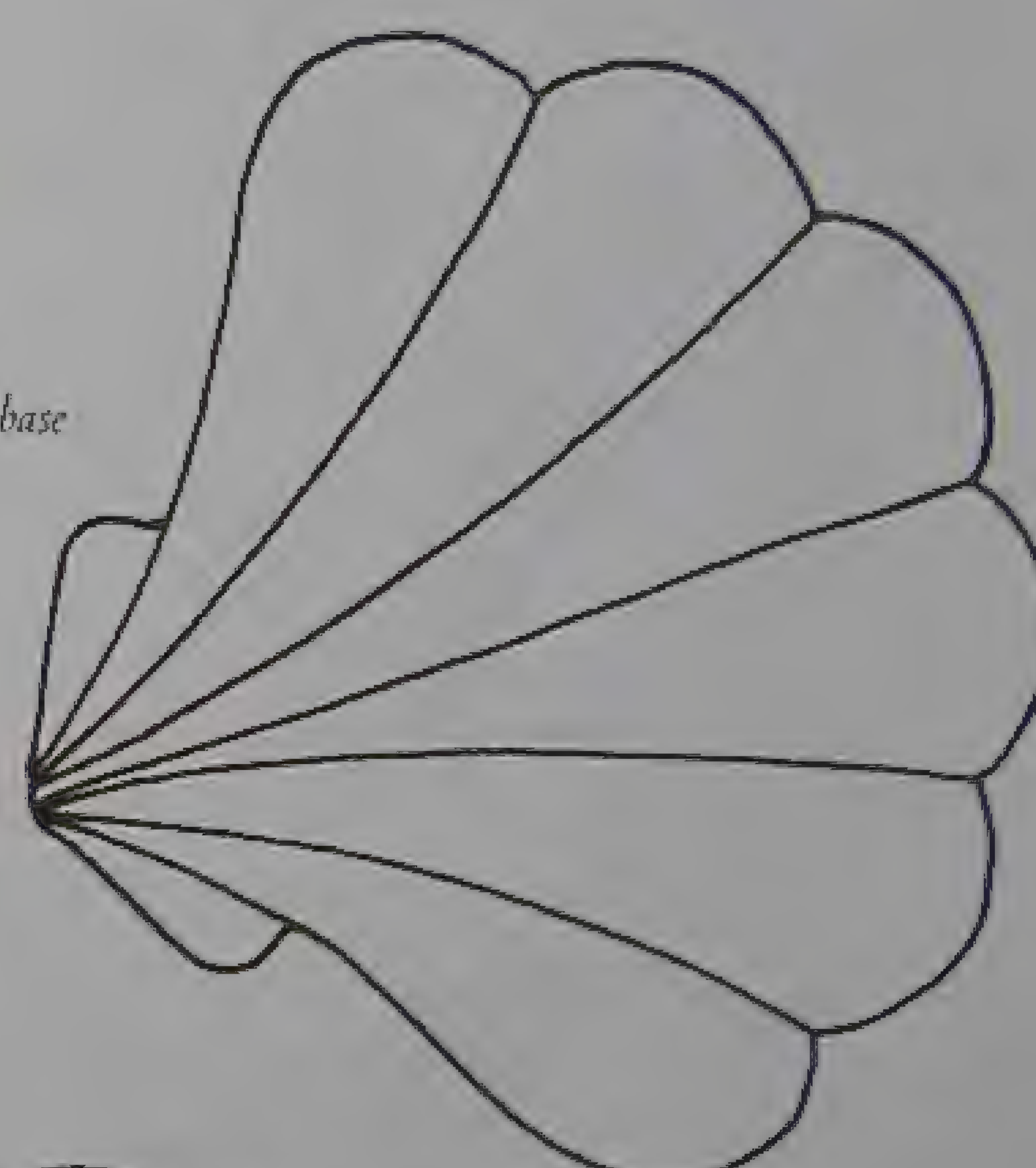
Pattern 2



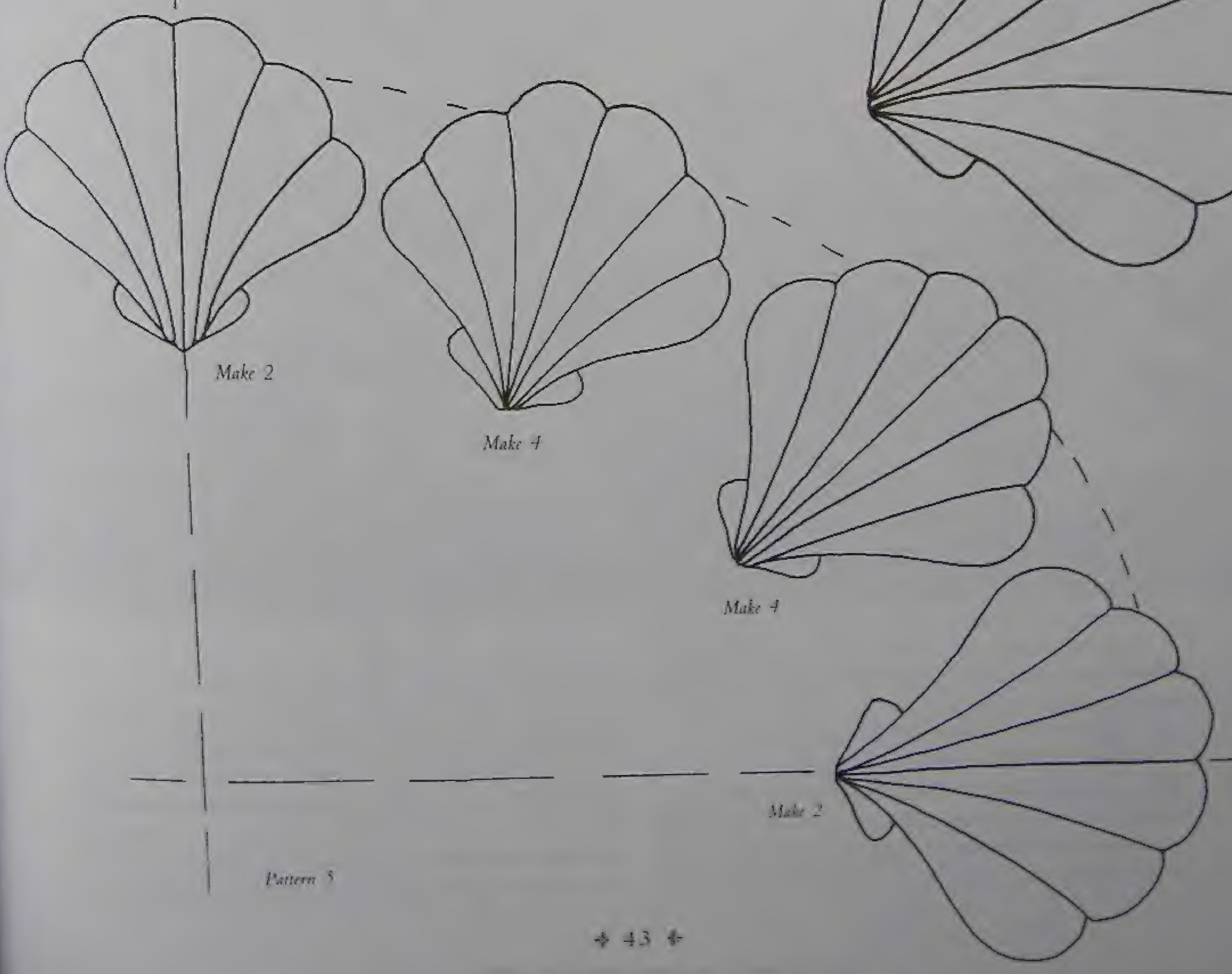
Pattern 3



Pattern 4



Pattern 6
Make 16 on base



Pattern 5

Enchanted Garden

Perfect for a summer wedding, this charming cake is festooned with rows of colorful royal-icing flowers and crowned by a lush bouquet.

Serves 85

Cakes:
- 6-inch round, 3 inches high
- 8-inch round, 3 inches high
- 12-inch round, 3 inches high

royal-icing flowers (pages 150–154):
- 12 blue morning glories, 5 of them on stems
- 10 blue morning-glory buds
- 10 marigolds, 5 of them on stems
- 15 red multi-petaled daisies with yellow centers, 7 of them on stems
- 8 yellow asters with red centers, 4 of them on stems
- 44 large and small pale purple Canterbury bells, dusted with red, 22 of them on stems
- 8 yellow-orange anemones, 4 of them on stems
- 8 orange chrysanthemums with red centers, 4 of them on stems
- 7 coral azaleas, 3 of them on stems
- 18 medium white roses and 17 rosebuds, dusted with pink, 17 of them on stems
- 6 white lilies, dusted with coral, 3 of them on stems
- 10 pink petunias, 5 of them on stems
- 20 lavender and 20 white baby's breath
- 15 lavender and 15 yellow 5-petal daisies, 15 of them on stems
- 20 coiled wires

royal icing (page 144)
15-inch round base, ½ inch thick
moss-green, eggshell, and yellow paste food coloring
½-inch-wide yellow ribbon to cover the edge of the base
white glue
3-inch-wide Styrofoam ball, cut in half
6-, 8-, and 12-inch round foamcore boards
basic buttercream icing (page 139)
¼-inch-thick wooden dowels
pastry bags and couplers
tips #22, #80, and #352

In advance:

Make all of the royal-icing flowers. Let dry.

Cover the base with thinned eggshell-colored royal icing. Glue the ribbon around the edge of the base.

To make the bouquet for the top of the cake, insert the stemmed royal-icing flowers into the Styrofoam half-ball and hold them in place with green royal icing piped from the #22 tip.

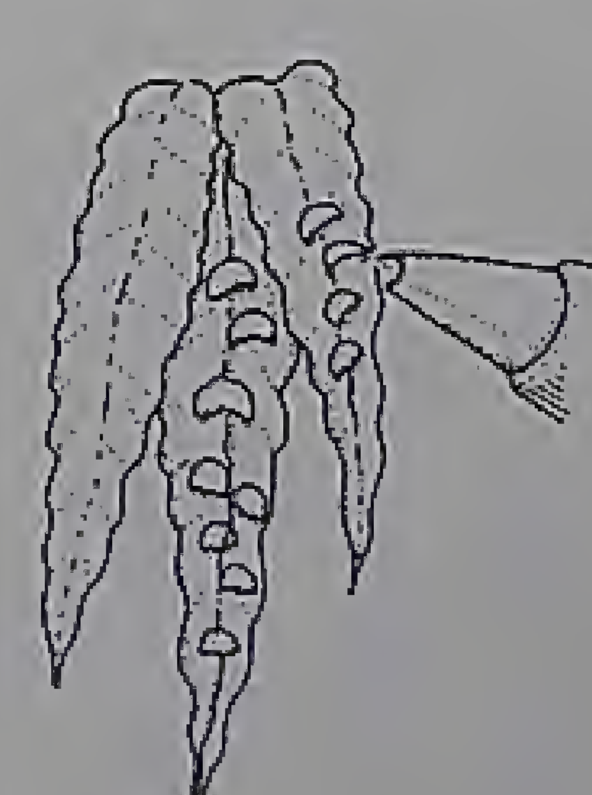


Figure 1

To decorate the cake:

Bake the cakes and let them cool completely. Place each cake on its corresponding foamcore board. Fill and cover the cakes with pale-yellow buttercream, the same shade as the icing on the base. Insert the dowels and stack the cakes on the prepared base.

Using pale-yellow buttercream and the #22 tip, pipe shell borders around the bottom edge of all of the tiers.

Pipe lilies-of-the-valley on each tier before you add the royal-icing flowers. Using pale-green buttercream



and the #352 tip, pipe leaves of varying lengths down the sides, using the photograph as a guide. Then pipe the lily-of-the-valley flowers over the leaves with white buttercream and the #80 tip. Hold the tip so that the end resembles an upside-down U, then position it perpendicular to and touching the cake. Apply steady pressure, letting the icing build up slightly, then pull the tip away and down, relaxing pressure as you break off the end. Each flower should resemble a little half-cup (figure 1).

To add the royal-icing flowers, use the #352 tip to pipe green buttercream leaves and attach flowers on them. Place the flowers randomly on the leaves, using the photograph as a guide. After the flowers are in place, fill in any empty spaces with leaves.



Dotted-Swiss Cake

Puffs of dotted flocked tulle add a touch of lightness and intriguing contrast to this cake. When the bride and groom, Janis Koffler and David Adler, walked in as we were photographing the cake at the Lotos Club in New York City, they were happy to pose for us.

Serves 175

Cakes:
- 8-inch round, 4 inches high
- 12-inch round, 4 inches high
- 16-inch round, 4 inches high

1 roll 4-inch-wide dotted flocked tulle (available from Offray Ribbon)
#26 white cloth-covered wires
royal-icing decorations (pages 150–154):
- 20 large white lilies, 5 of them on stems
- 20 medium coral azaleas, 4 of them on stems
- 20 small yellow chrysanthemums, 7 of them on stems
- 30 pink-edged daisies, 10 of them on stems
- 15 small and 15 medium pink roses, 6 of them on stems
- 30 purple bachelor's buttons, 10 of them on stems
- 30 purple hyacinths
- 75 baby's breath
- 25 green leaves on stems

3-inch-wide Styrofoam ball, cut in half
royal icing (page 144)
2 9-inch separator plates
4 5-inch columns
green paste food coloring
pastry bags and couplers
tips #1, #2, #18, and #68
aluminum foil
20-inch round base, $\frac{1}{2}$ inch thick
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white glue
12- and 16-inch round foamcore boards
rolled fondant (page 142)
$\frac{1}{4}$-inch-thick wooden dowels
basic buttercream icing (page 139)

In advance:

Make 18 tulle bows. Cut a length of tulle about 18 inches long. Make 2 loops in the center and let the ends extend in equal lengths. Tie in the center with a 6-inch white wire to secure (figures 1 and 2).

Make all of the royal-icing decorations and let them dry. Attach a Styrofoam half-ball to the center of one 9-inch separator plate with royal icing. Make sure that the pegs on the plates are facing up. Place the columns on the pegs and insert the stemmed royal-icing flowers and leaves in the Styrofoam, piping green royal icing with the #18 tip around the base of each stem.

Cover the bottom of the other half-ball with foil. Add a tulle bow to the top, then insert stemmed flowers and leaves into the ball.

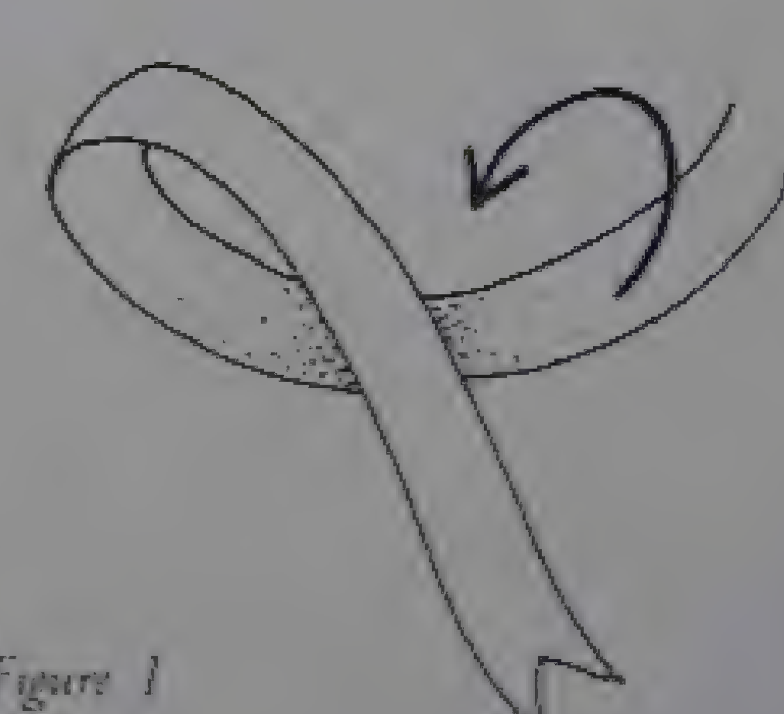


Figure 1

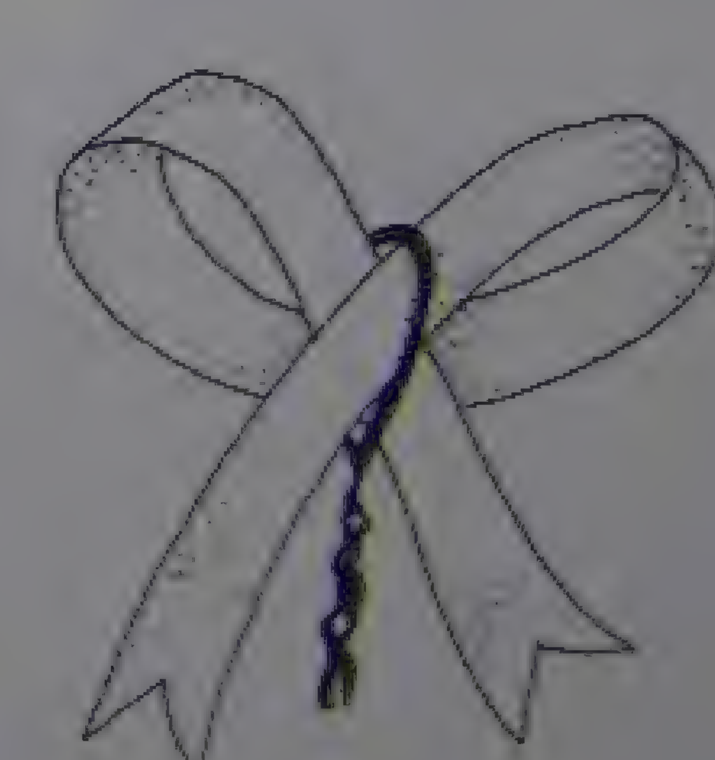


Figure 2

Cover the base with thinned royal icing. Glue ribbon around the edge of the base.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the 2 larger tiers on their corresponding foamcore boards and the top tier on the second separator plate. Cover all three tiers with white fondant. Insert the dowels and stack the tiers, separator plates, and columns on the prepared base.

Following the patterns on pages 98 and 99, pipe a brocade design on all the tiers in white royal icing. Use the #1 tip for the small dots and the #2 tip for the rest of the design.

Insert the wired bows evenly around the cake, 6 on each of the lower tiers and 5 on the top tier. Arrange flowers between the bows. Pipe green buttercream leaves with the #68 tip to hold the flowers in place. Place the bouquet on top, securing it with a little royal icing. Add flowers without stems on the cake around the bottom of the ball.

Sugar Shack

A little house with a white picket fence — is there a more traditional American dream for young newlyweds? charming country cottage on top can be saved as a memento.

Serves 100

Cakes:
- 9-inch square, 3 inches high
- 12-inch square, $3\frac{1}{2}$ inches high

16-inch square base, $\frac{1}{2}$ inch thick
royal icing (page 144)
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white glue
wax paper
large piece of foamcore
X-acto knife
metal ruler
piping gel
leaf-, kelly-, and moss-green, black, golden-yellow, and purple paste food coloring
2 9-inch foamcore squares
3 ice-cream cones for the trees
white cotton balls
white royal-icing decorations (pages 150–154):
- 480 daisy petals, made with the #104 tip
- 288 daisy petals, made with the #102 tip
- 44 rosebuds
- 48 $\frac{3}{4}$-inch-long loops, made with the #102 tip
- 12 $\frac{1}{2}$-inch-long ribbons, made with the #102 tip
- 12 2-inch-long ribbons, made with the #102 tip

cookie sheet
purple powdered food coloring
small paintbrush
12-inch foamcore square
pure white royal buttercream icing (page 139)
$\frac{1}{4}$-inch-thick wooden dowels
pastry bags and couplers
tips #1, #2, #3, #16, #18, #21, #46, #48, #52, #65S, #65, #70, #102, #104, #233, #1D, and #2B

In advance:

Cover the base with white royal icing and glue ribbon around the edge.

Pipe the picket-fence pieces for the sides and top of the cake in royal icing on wax paper, following patterns 1–5. Use the #48 tip for the top fence and the #2B and #1D tips for the fences on the tiers. Let dry.

Cut out foamcore pieces for the house, using patterns 6–11. With the X-acto knife, bevel the side edges of all of the pieces for the house and chimney, as well as the top edges of the roof pieces (figure 1). The bevel should slant toward the back of each piece. Cut out the door on the front and save it. Spread

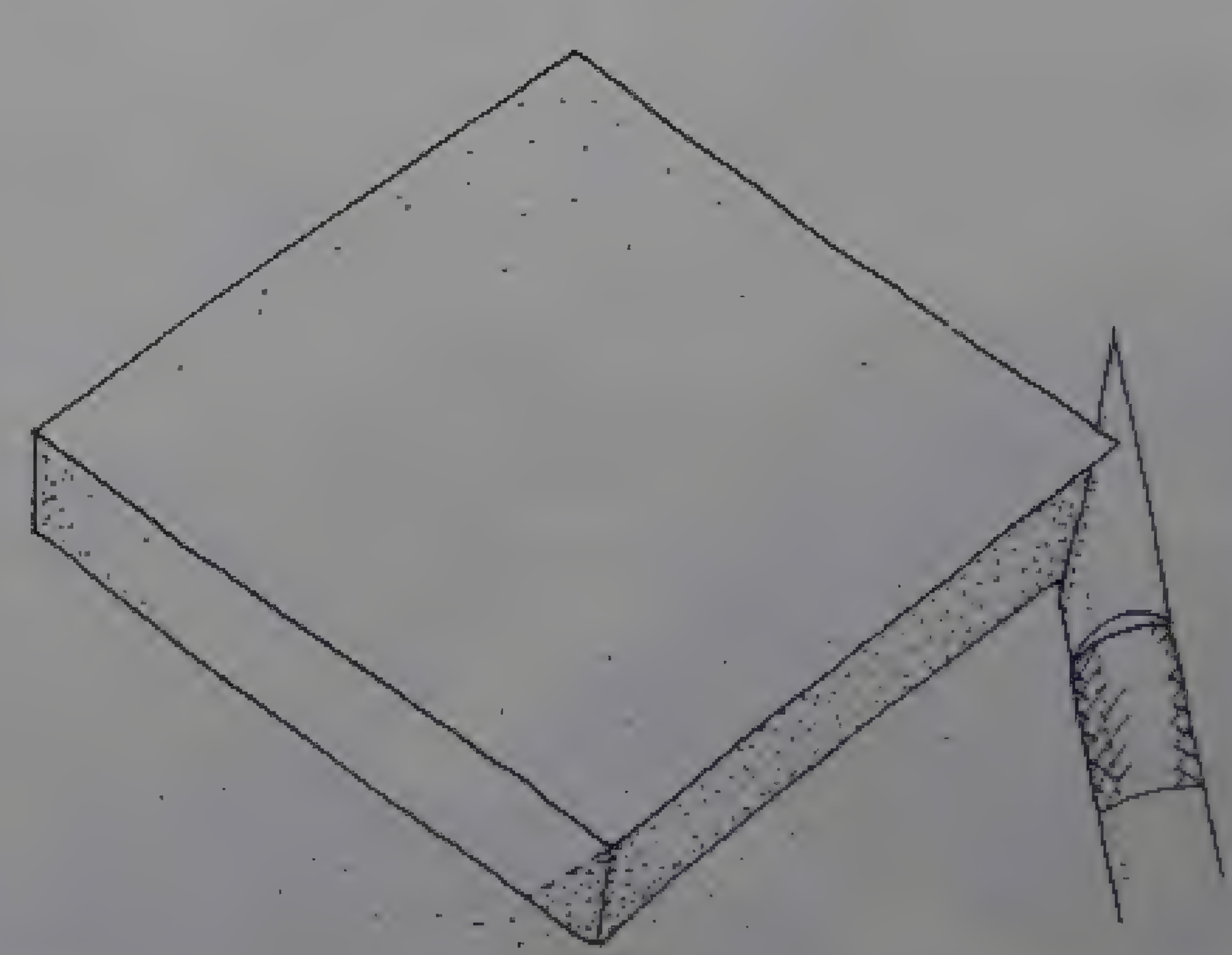


Figure 1



lavender-tinted piping gel in the window areas, as indicated on the pattern.

To decorate the house pieces, pipe horizontal lines of white royal icing with the #2 tip, then fill in with run-in sugar (see page 170). Let dry. The roof will be decorated after it is placed on the house.

Pipe the chimney bricks on patterns 9–11 with the #46 tip. After piping each horizontal row, use a toothpick to make divisions between the bricks. Let the pieces dry. Assemble the chimney, using royal icing piped inside the corners to hold the 4 pieces together. Let dry.

Following figure 2, draw the outline for the base of the house and fence in the center of one of the 9-inch foamcore squares. Draw the front walk. Assemble the house on the square, piping royal icing to hold it together on the base. Let the house dry. Join the roof pieces at the beveled edges and attach them to the house with royal icing.

To decorate the roof, use the #102 tip to pipe a row of scallops in royal icing along the bottom edge, letting them overhang slightly. Repeat, piping each row so that it slightly overlaps the row below, until the roof is covered, as shown in pattern 8. Place the chimney in the wet icing on the roof. Using the #2 tip, pipe outlines around the scallops and a zigzag border along



Figure 3

the top and sides of the chimney and the edges of the roof. Pipe dots in the center of each scallop. Pipe a shell border on top, using the #18 tip.

To make the trees, break off pieces of the ice-cream cones (figure 3) so that they will fit on the board at the corners of the house, as indicated in figure 2. Attach the cones to the board with white royal icing. Tint some royal icing with kelly and moss green. Starting at the bottom of each cone, pipe branches with the #18 tip, pulling the icing out to a point until the cone is completely covered. Pipe thick green spirals for the bushes around the base of the house, using the #21 tip.

Tuck a little cotton in the chimney to simulate smoke.

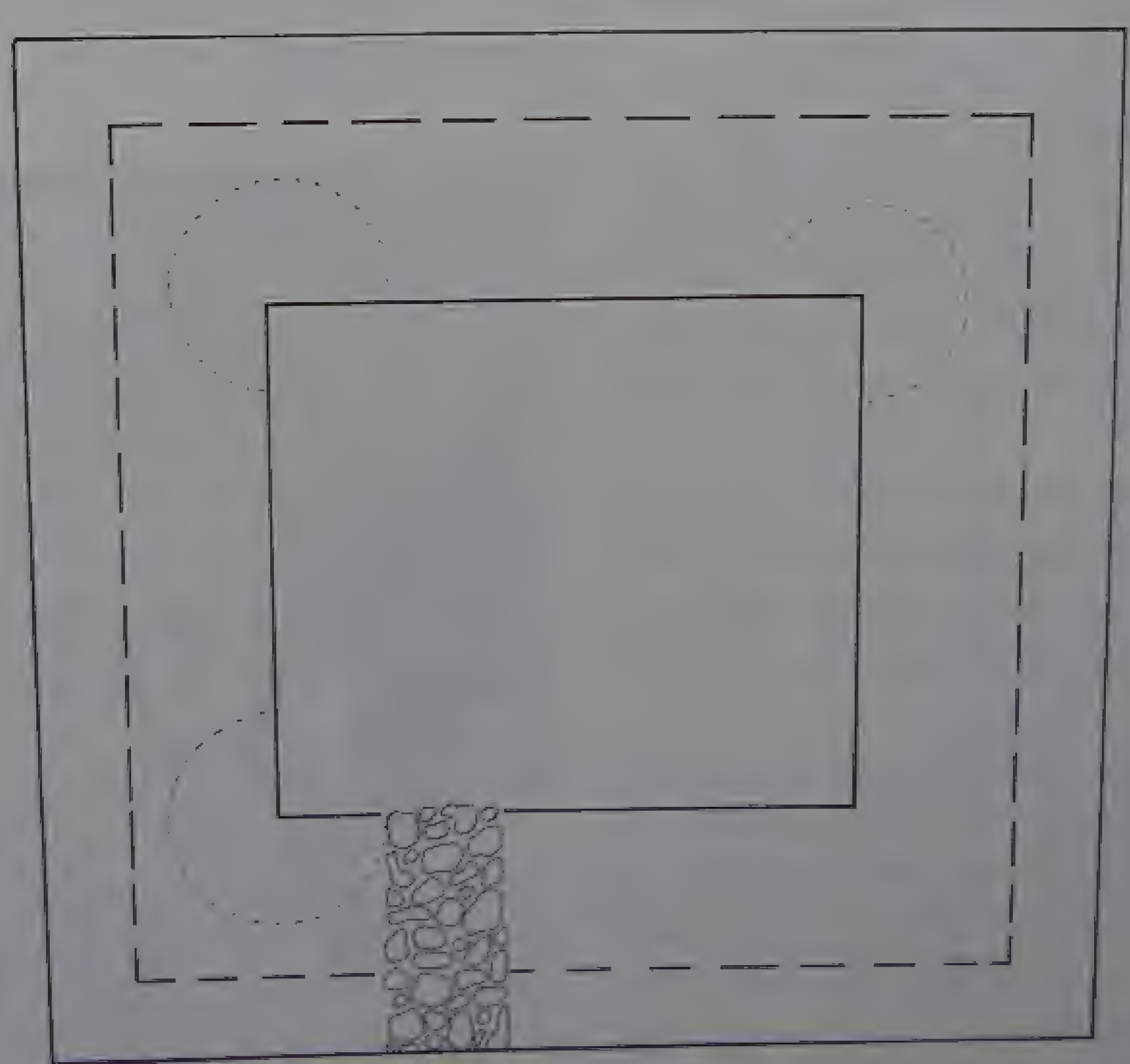


Figure 2



Figure 4

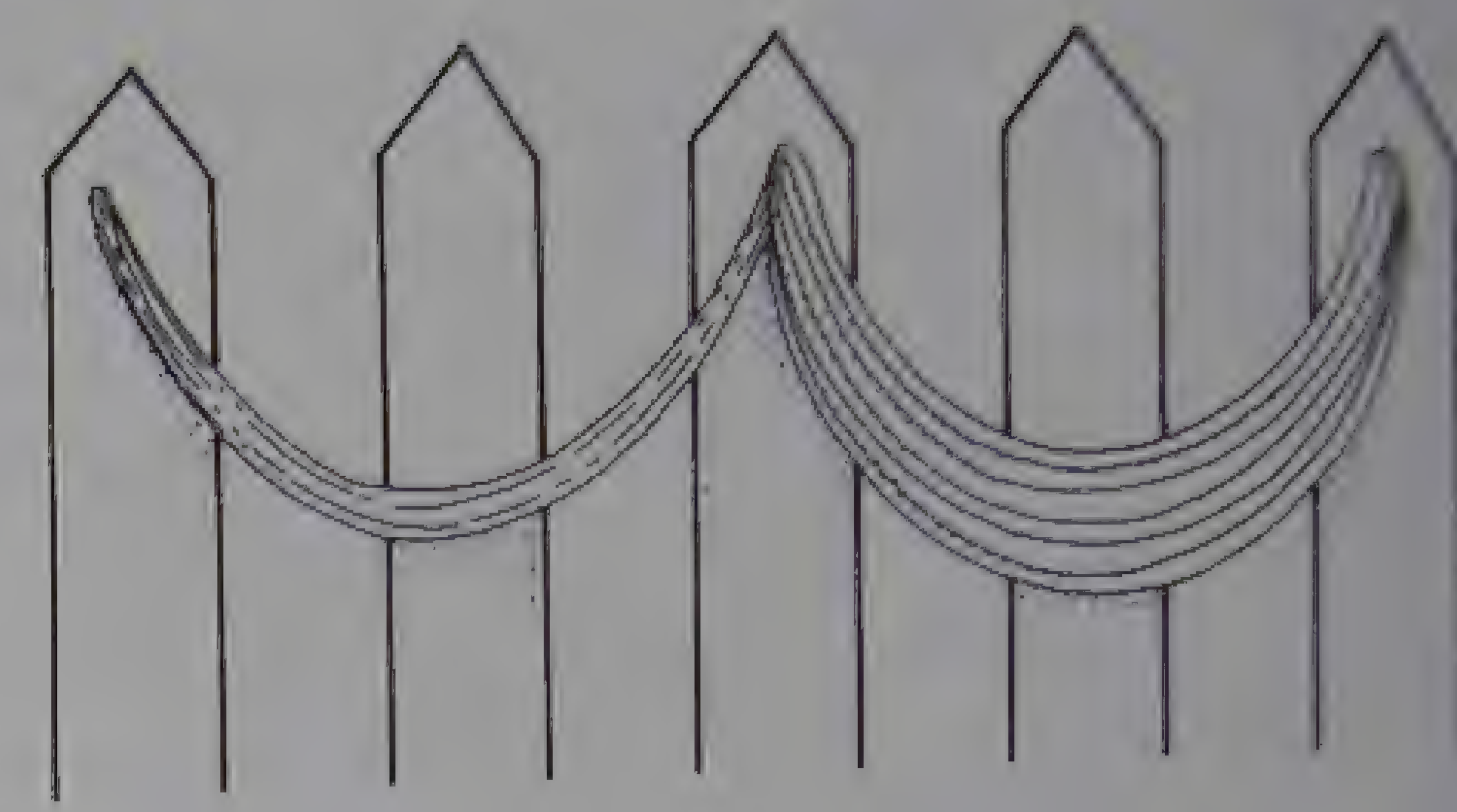


Figure 5

Tint some royal icing with leaf and kelly green. Using the #233 tip, pipe grass around the house up to the line for the fence. Place the smallest fence pieces upright in the wet icing, joining them at the corners. Finish piping the grass on the rest of the board.

Pipe the flowers and vines on the fence with the #1 tip, as shown in the photograph. Use pale-green royal icing for the stems, yellow dots for the centers of the flowers, white dots for petals, and small purple rosettes for roses. Pipe tiny green leaves with the #65S tip.

Make all the royal-icing decorations. To make the loops, fit the #102 tip onto a pastry bag. Place a sheet of wax paper on a cookie sheet. Hold the tip perpendicular to the paper, with the wide end facing down. Keeping the tip upright, pipe a loop (figure 4), making sure that it ends with a point. Let dry.

Brush the ends of the rose petals with a little purple powdered coloring.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Cover them with 2 layers of white buttercream icing. Insert the dowels and stack the tiers on the prepared base.

Assemble the fence on the sides of each tier, using a little royal icing to hold the pieces in place. Pipe royal-icing strings between the fences with the #16 tip. Use the #3 tip to pipe 6 smaller strings over the #16 string (figure 5).

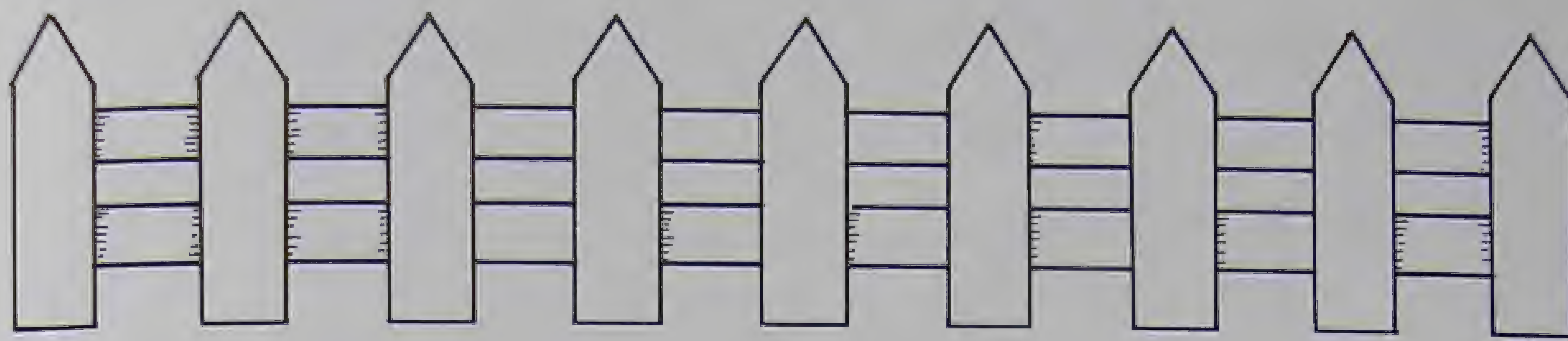
Pipe a buttercream shell border around the bottom of each tier, using the #21 tip. Pipe a small rosette of buttercream icing with the #18 tip for the center of each large daisy, at the center of the 2 strings. Place large daisy petals in the rosette with the wide ends facing out from the center of the flower. Tint some royal icing yellow and pipe over the center with the #233 tip.

Tint some buttercream moss green and pipe leaves around each daisy with the #70 tip. Place a rosebud on each side of the daisies in the green icing. Pipe some smaller leaves around the buds with the #65 tip. Tint some buttercream pale purple and pipe lilacs around the other flowers with the #52 tip. Use the #16 tip to attach the smaller daisies in the centers of the strings with a small rosette of white royal icing. Attach the petals and pipe the yellow centers. Pipe small green royal-icing leaves on both sides.

Place the house on top of the cake. Pipe a white royal-icing shell border around the edge of the grass area, using the #18 tip.

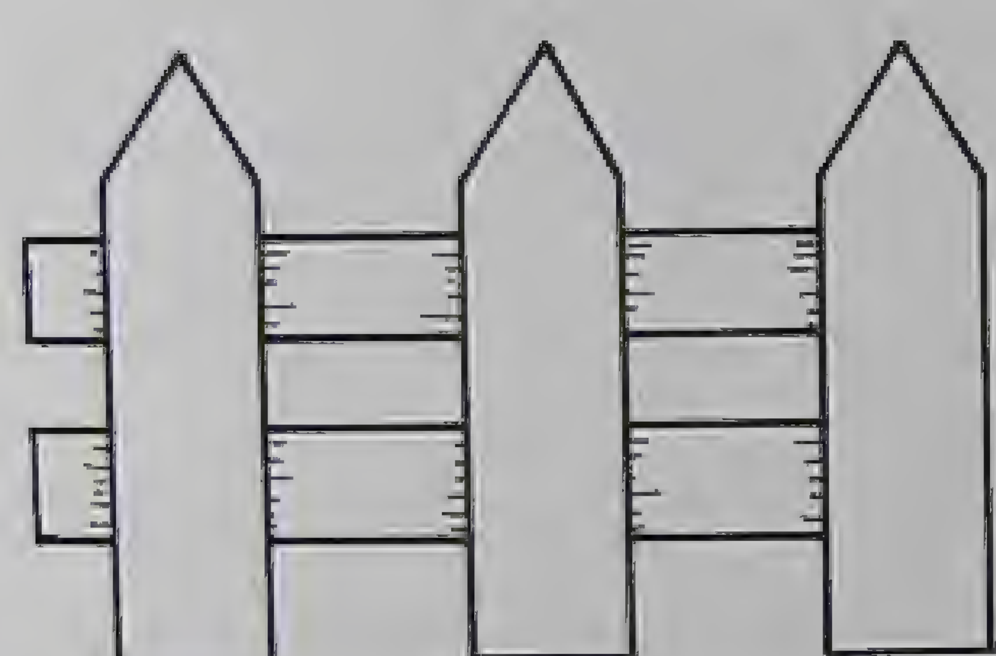
Finish the cake by attaching the ribbons and loops to the tops of the strings with white royal icing, using the photograph as a guide.



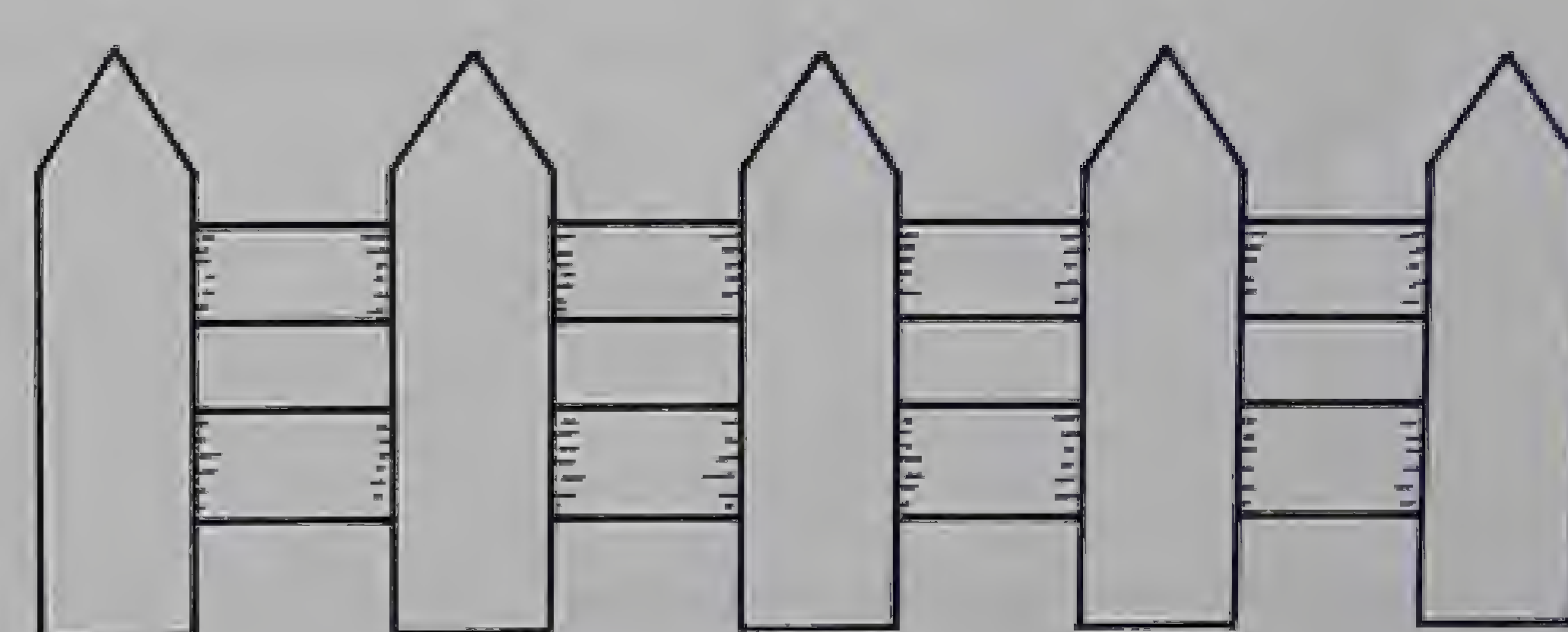


Pattern 1
Make 3

Enlarge Patterns 130%

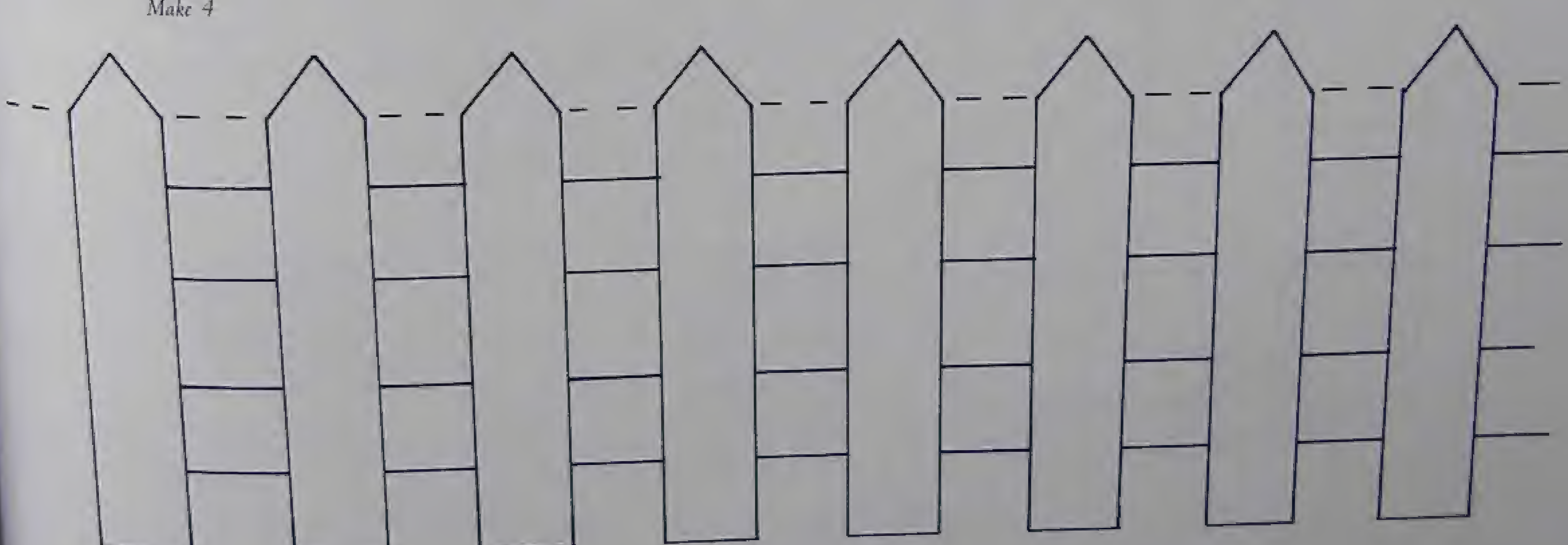


Pattern 2
Make 1

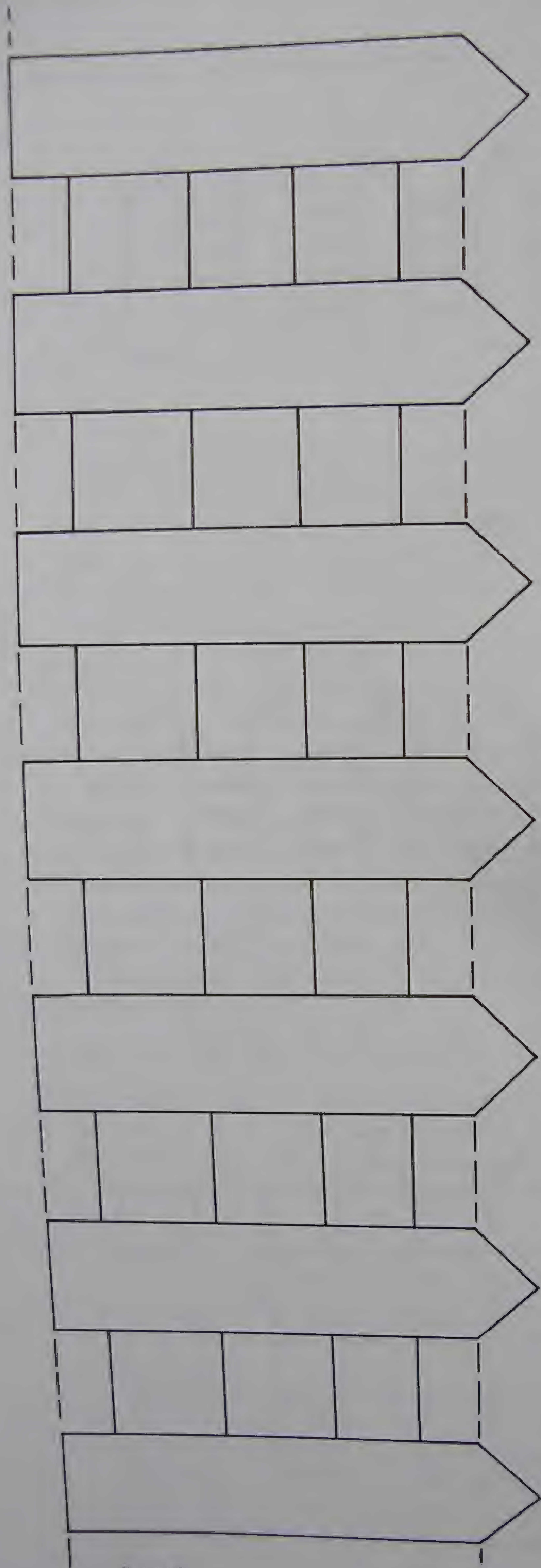


Pattern 3
Make 1

Pattern 4
Make 4



Enlarge Patterns

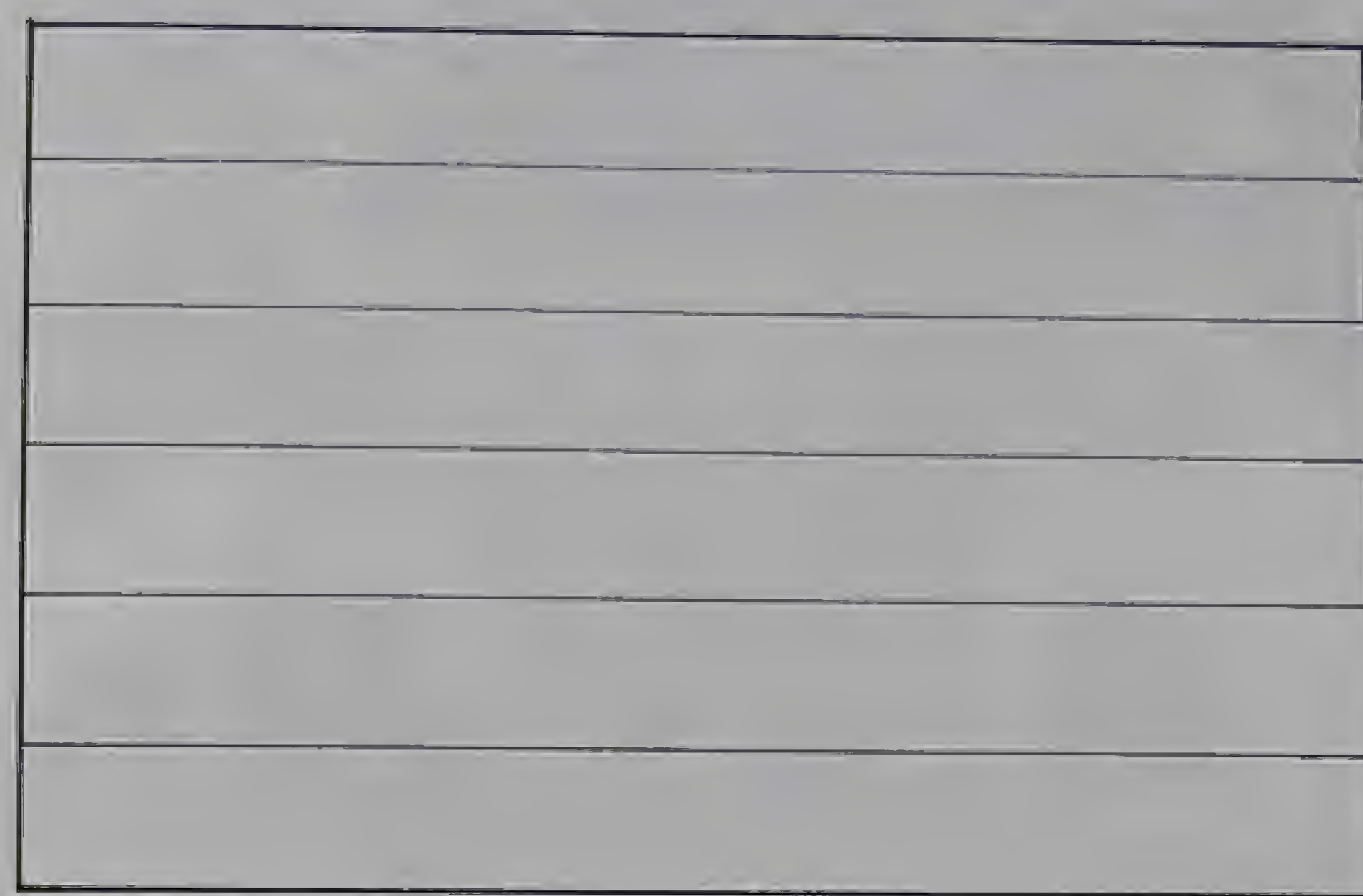


Pattern 5
Make 4

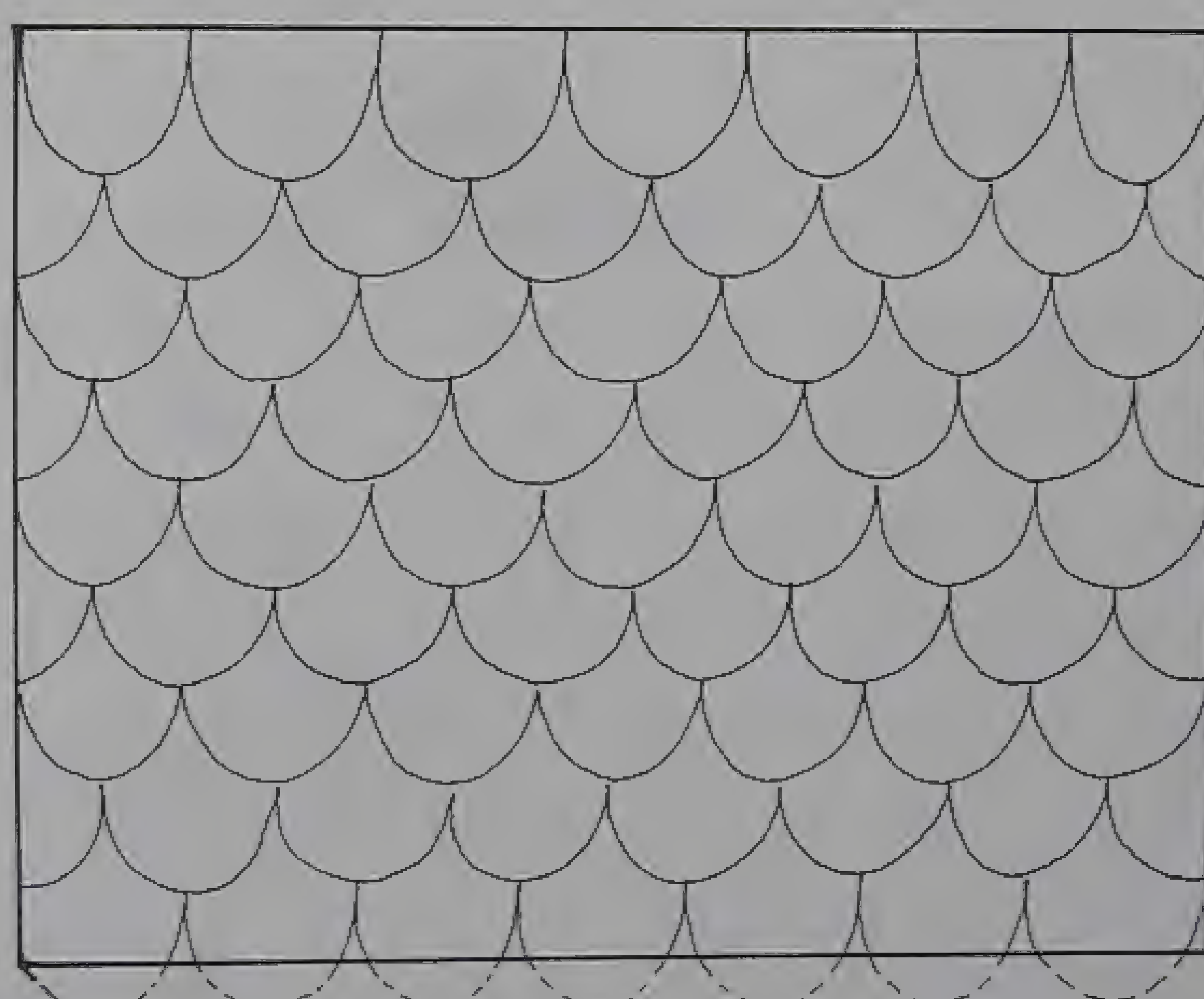


Pattern 6
Front and Back of House, Make 2

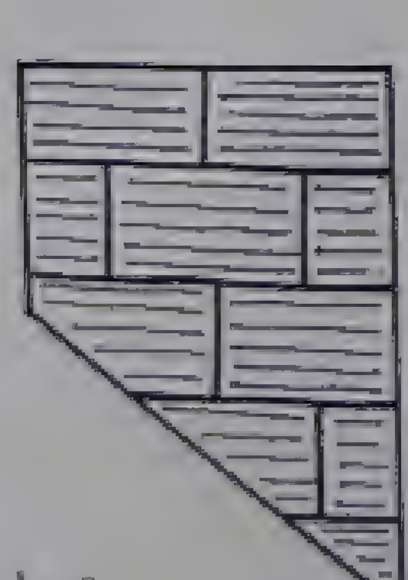
Enlarge Patterns 130%



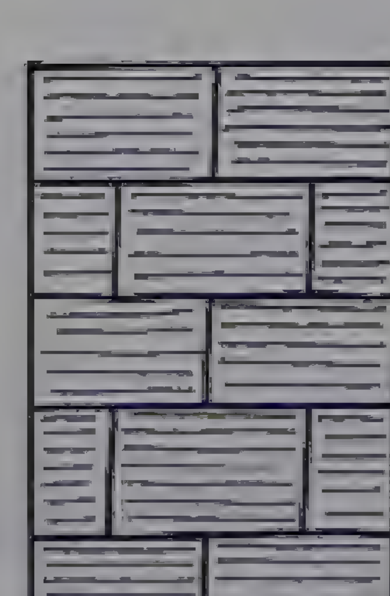
Pattern 7
Sides of House, Make 2



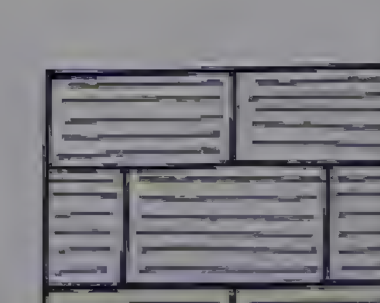
Pattern 8
Roof, Make 2



Pattern 9
Chimney, Make 2



Pattern 10
Chimney, Make 1



Pattern 11
Chimney, Make 1



Strawberry Cake

What could be more fitting for a June wedding than a cake adorned with fresh strawberries? But don't let your eyes deceive you — these berries are fashioned with modeling chocolate. The decorations are rolled-fondant cutouts. Even the ants are made of royal icing! Although real ants are often unavoidable at summer outings, these wedding guests are strictly optional.

Serves 175

Cakes:
- 8-inch round, 3 inches high
- 12-inch round, 3 inches high
- 16-inch round, 3 inches high

2 sugar molds (page 170):
- 1, made in a cup $3\frac{1}{2}$ inches wide and $2\frac{1}{2}$ inches high
- 1, made in a tart pan $3\frac{1}{2}$ inches wide and $\frac{3}{4}$ inch high

rolled fondant (page 142)
royal icing (page 144)
small paintbrush
white modeling chocolate
grater
toothpicks
Styrofoam for drying strawberries
red and green powdered food coloring
lemon extract
1 eggwhite or meringue powder
small rolling pin
small daisy cutter
calyx cutter
20-inch round base, $\frac{1}{2}$ inch thick
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white glue
8-, 12-, and 16-inch round foamcore boards
$\frac{1}{4}$-inch-thick wooden dowels
small sharp knife
large leaf veiner
5 leaf cutters
2 primula cutters
brown paste food coloring
pastry bags and couplers
tips #0, #2, and #3

In advance:

To make the sugar vase and stand from the molds, hollow out the cup mold, but leave the tart-pan mold solid. When both are dry, cover them with rolled fondant. Attach the stand to the vase with a little royal icing. Let dry. Roll out two 12-inch ropes of fondant about $\frac{1}{4}$ inch thick. Brush with a little water and wrap one around the separation between the vase and the stand, and the other around the outer edge of the base, as shown in the photograph.

Make the modeling chocolate and let it set overnight, wrapped in plastic. To form the strawberries, roll the chocolate into 50 large and small strawberry shapes. Roll each strawberry on the smallest holes of a grater to add texture. Place the wide end of each strawberry on the end of a toothpick and place the toothpick in a piece of Styrofoam. Mix some red powdered coloring with a little lemon extract and paint the strawberries, holding them by the toothpick. When the color is dry, paint each strawberry with lightly beaten eggwhite or a mixture of 1 tablespoon of meringue powder dissolved in 2 tablespoons of hot water. Brush lightly to avoid causing the red color to come off.

Knead a 2-inch ball of modeling chocolate in a little powdered green coloring. Roll out the chocolate as thin as possible on a surface dusted with a little confectioners' sugar. Cut out the calyxes (the green top of the strawberry) with the small daisy cutter (for the small strawberries) and the calyx cutter (for the larger

ones). Roll each petal to elongate it, remove the toothpick from the strawberry, and press the calyx onto the berry.

Cover the base with thinned white royal icing and let dry. Glue the ribbon around the edge.

To decorate the cake:

Bake the cakes and let them cool completely. Place the layers on their corresponding foamcore boards and crumb-coat them (see page 146). Cover with fondant. Insert the dowels and stack the tiers on the prepared base.

Roll out some fondant to about $\frac{1}{8}$ inch thick. Use pattern 1 to cut out large leaves with a sharp knife. Press each leaf onto a large leaf veiner, brush the back with a little water, and attach it to the cake. Cover the cake with large leaves, using the photograph as a guide. Cut out smaller leaves, using the various leaf cutters. Attach the medium-sized leaves, then the small ones.

Cut out large and small fondant flowers with the primula cutters and attach them to the cake in the spaces between the leaves. Shape pieces of fondant into strawberry halves with flat bottoms. Roll them on the grater for texture. Brush the flat side with water and attach the half-berries to the cake. Cover the vase and stand with leaves and flowers.

Using white royal icing and the #2 and #3 tips, pipe stems and clusters of berries around the cake (figure 1). Attach the vase to the top of the cake with a little royal icing. Fill it with chocolate strawberries. Place the remaining strawberries around the cake, fixing them in position with dots of royal icing.

To make the ants, use the #0 tip to pipe a ¼-inch line of brown royal icing. Pipe 3 perpendicular lines on each side of the line for the legs. Then pipe a dot on both ends of the center line to finish.

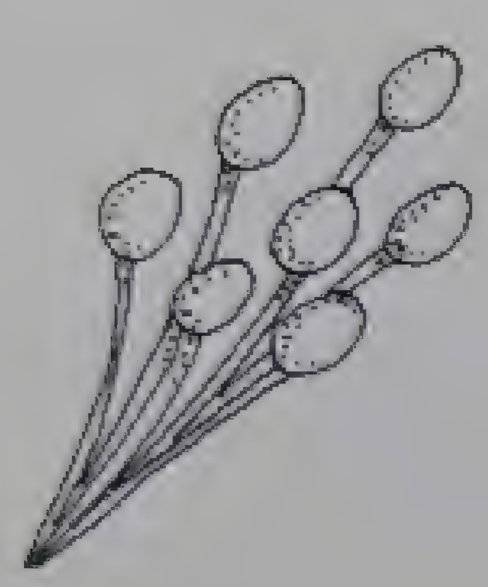
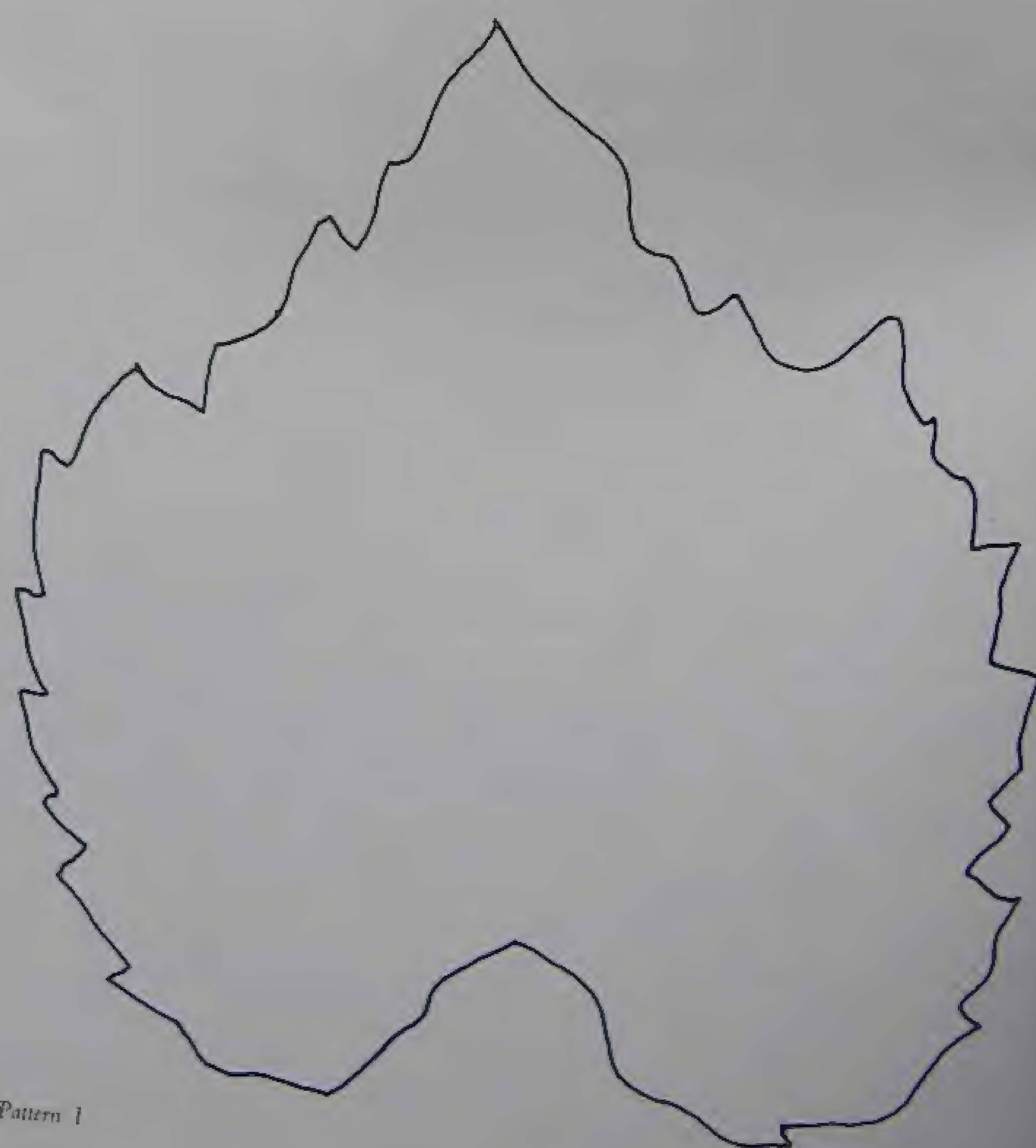


Figure 1



Pattern 1

Independence Day Wedding Cake

I designed this cake for *Modern Bride* magazine to depict the spirit of Victorian patriotism, with bunting swags and a festooned gazebo. It's perfect for a summertime wedding near the Fourth of July, or for any wedding with a red, white, and blue theme.

Serves 450

Cakes:
- $7\frac{3}{4}$-by-$5\frac{5}{8}$-inch oval, 3 inches high
- 2 8-inch round, 4 inches high
- 2 12-inch round, 4 inches high
- 2 16-inch round, 6 inches high

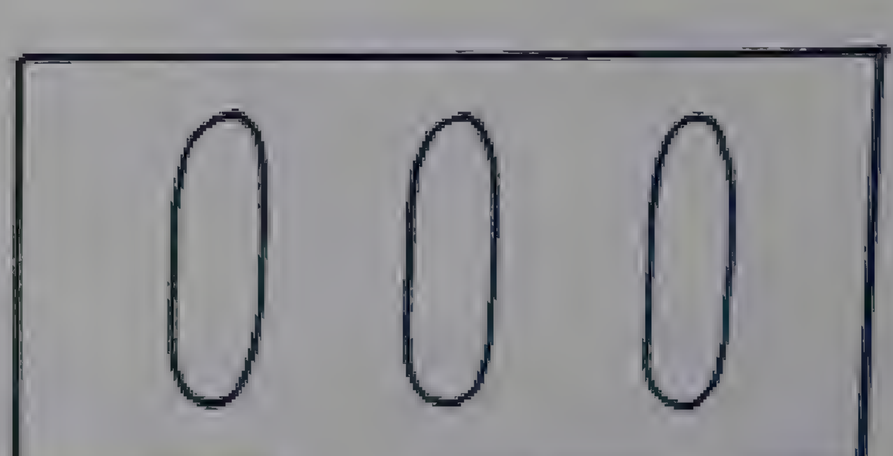
gum paste (page 155)
small wooden rolling pin
toothpicks
royal icing (page 144)
wax paper
small paintbrush
red and blue paste food coloring
$\frac{7}{8}$- and $1\frac{1}{4}$-inch-wide star cutters
nontoxic gold powder
lemon extract
X-acto knife
22-inch foamcore square
metal ruler
white glue
roll of $2\frac{1}{2}$-inch-thick masking tape
$\frac{1}{4}$-inch-thick wooden dowels
water-based white paint
4 foamcore rectangles, one 8 by 15 inches, one 12 by 17 inches, and two 16 by 27 inches
3 foamcore rectangles, 23 by 34 inches each
$\frac{3}{4}$-inch-wide white ribbon to cover the edge of the base
foamcore oval, same size as oval cake pan
rolled fondant (page 142)
pizza cutter
tape measure
pastry bags and couplers
tips #2, #3, #14, #18, and #45

In advance:

Cut out a small 1-by-2-inch triangle of gum paste and dampen the straight edge opposite the point. Wrap the end around a round toothpick and let the triangle dry in a wavy position. This will be the flag for the top of the gazebo.

Make the 7 run-in sugar railings (see page 170), using pattern 1.

Make 8 small gum-paste bunting swags for the top of the gazebo and 3 large swags for the cake. To make each small swag, cut a strip of gum paste 1 inch wide and 6½ inches long. Fold it accordion-style (figure 1), then hold the gathers at the center with one hand and spread the other side into a half-circle (figure 2). Place on a paper towel to dry completely. For the 3 larger swags, use strips that measure 3 by 12, 3 by 15, and 4 by 20 inches. Let these dry on paper towels in a V shape about 1 inch deep so they will fit into the contour of the cake.



Pattern 1
Railing, Make 7

Make 10 ruffled gum-paste buttons between 2 and 4 inches wide. One button has 1 ruffle, 2 buttons have



Majolica Cake

Majolica is a type of pottery that originated in the 1850s and is now very popular with collectors. These lustrous glazed ceramics typically depict butterflies, fruits and vegetables, flowers, and fans in bold colors and charming designs — the perfect inspiration for a festive, brightly colored cake!

Serves 110

Cakes:
- 6-inch round, 3 inches high
- 9-inch hexagon, 5 inches high
- 14-inch round, 5 inches high

2 sugar molds (page 170):
- 1, made in a cup 2 inches high and 4 inches wide
- 1, made in a bell 3 inches high

royal icing (page 144)
3-inch-wide Styrofoam ball
rose-petal, yellow, purple, moss-green, royal- and sky-blue, brown, red, and orange paste food coloring
gum paste (page 155)
leaf cutters
leaf veiner
small straight leaf veiner (for sunflower petals)
small paintbrush
6 gum-paste sunflowers (page 164)
#20 heavy-gauge wires, 6 inches long
green florist's tape
block of Styrofoam for drying flowers
20 royal-icing petunias (page 152)
fan cutter
22-inch round base, $\frac{1}{2}$ inch thick
$\frac{1}{2}$-inch-wide blue ribbon to cover the edge of the base
white glue
18-inch Styrofoam disk, 3 inches high
rolled fondant (page 142)
small rose-petal cutter
small rolling pin
6- and 14-inch round and 9-inch hexagonal foamcore boards
$\frac{1}{4}$-inch-thick wooden dowels
basic buttercream icing (page 139)
veining tool
cocoa powder
pastry bags and couplers
tips #2, #3, #8, #10, #18, #65, #68, and #352

In advance:

Make the molded-sugar cup and bell. Hollow out the cup, but leave the bell solid. Let dry completely. Flatten the top of the bell slightly by cutting with a sharp knife, then attach the cup to the top with white royal icing. Let dry completely. Use royal icing to glue the Styrofoam ball inside the cup.

To decorate the vase, which should resemble cauliflower, cut out large and small green gum-paste leaves and vein them. Cover the base with small leaves and the lower part of the vase with larger ones. Leave the top third of the vase uncovered. Brush the backs with





Figure 1

a little water to attach them. Pipe small dots of white royal icing above the leaves (figure 1). Make a few extra leaves to cover the base of the flowers. Make 25 more large and small leaves to be placed on the 14-inch tier later.

Make 6 sunflowers for the vase. Make 12 large dark-green gum-paste leaves on heavy-gauge wires and let them dry. Tape them to the stems of the sunflowers with florist's tape and insert into the Styrofoam ball in the vase. Pipe green royal icing around the base of the flowers, using the #352 tip, and attach some leaves.



Make the royal-icing petunias.

Use the fan cutter to cut out 6 gum-paste fans, 2 in sky blue, 2 in pink, and 2 in beige. The fans should be about $\frac{1}{8}$ inch thick. Place them on a flat paper-towel-covered surface to dry. Decorate with royal icing, using patterns 1–6.

Cover the base with thinned dark-blue royal icing. Let dry.

To make the beveled layer, outline the bottom of the 14-inch pan on the center of the 18-inch Styrofoam disk. Cut away the excess and sand the disk smooth (see the section on Styrofoam, page 174). Cover it with sky-blue rolled fondant. Attach the bevel to the center of the base with royal icing. Mark 6 equally spaced divisions on the top edge.

Pipe small dots of pale-blue royal icing on the base, using the #2 tip. Glue blue ribbon around the edge of the base.

Using the #10 tip, pipe a bamboo border of brown royal icing around the base of the bevel. Hold the tip at a 45-degree angle and apply steady pressure as you move the bag horizontally. Stop moving the bag at $1\frac{1}{2}$-inch intervals with a push-pull-push motion, then continue moving the bag horizontally (figure 2).

Cut out 215 yellow-orange petals with the small rose-petal cutter. Emboss veins on each petal with the straight leaf veiner and let them dry, vein side up, on a curved surface (figure 3).



Figure 2

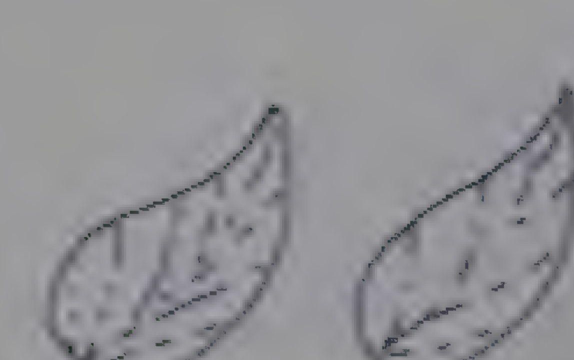


Figure 3

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Cover the 14-inch tier with white fondant, the hexa-





Figure 4

gon with beige fondant, and the 6-inch tier with rose-petal fondant. Insert dowels and stack the tiers on the bevel.

At the top edge of the bevel, pipe a green butter-cream bamboo border with the #8 tip.

Tint some royal icing a wheat color by mixing together yellow and brown. Starting at the bevel and with the #2 tip, pipe stems for the wheat stalks at the 6 marks, with 3 or 4 stalks on either side slanting down. Finish the ends by pulling out dots and ending them with points (figure 4). Tint some gum paste lavender, roll it out, and cut $\frac{5}{8}$-inch-wide strips to fit between the marks. Twist the strips, dampen the ends, and attach them to the points from which the wheat stalks radiate. Make 2 trailing ribbons $4\frac{1}{2}$ inches long in lavender gum paste for each of the 6 sections. Attach them to the ends of the twisted ribbons.

To make the 6 bows, cut $10\frac{1}{2}$-inch strips of gum paste. Twist them into a figure 8, dampen the backs, and attach them above the trailing ribbons (figure 5). Using the #68 tip, pipe green royal-icing leaves in the center of each bow and place a petunia in the icing. Pipe red and white berries with green stems, using the #2 tip and royal icing. Pipe yellow-green royal-icing leaves along the bottom edge above the brown bamboo, using the #352 tip.

To decorate the next tier, cut out 9 2-inch circles of gum paste. Space them evenly around the side of the cake, alternately near the top and bottom, attaching them with a little water. Roll out green gum-paste

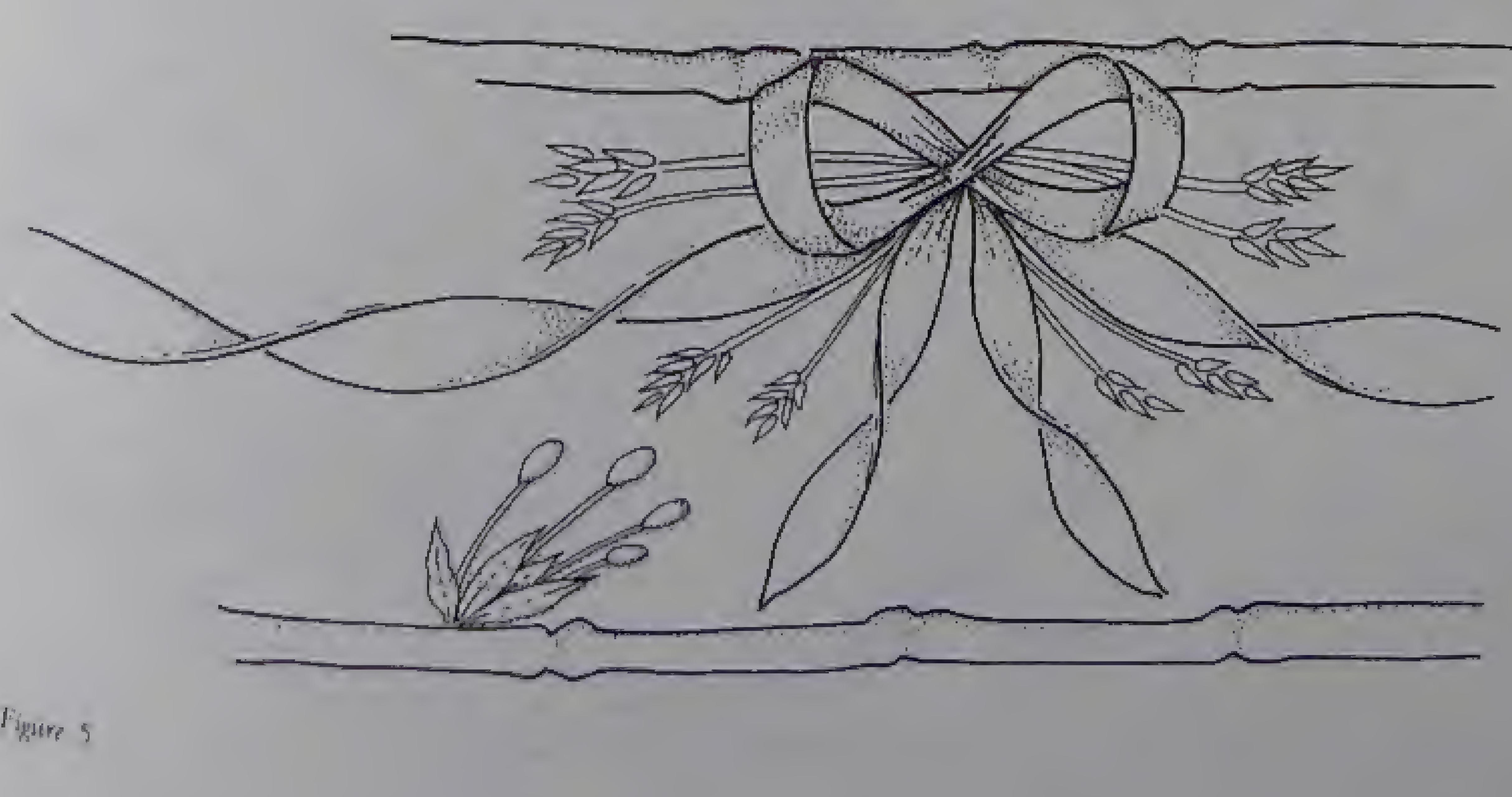
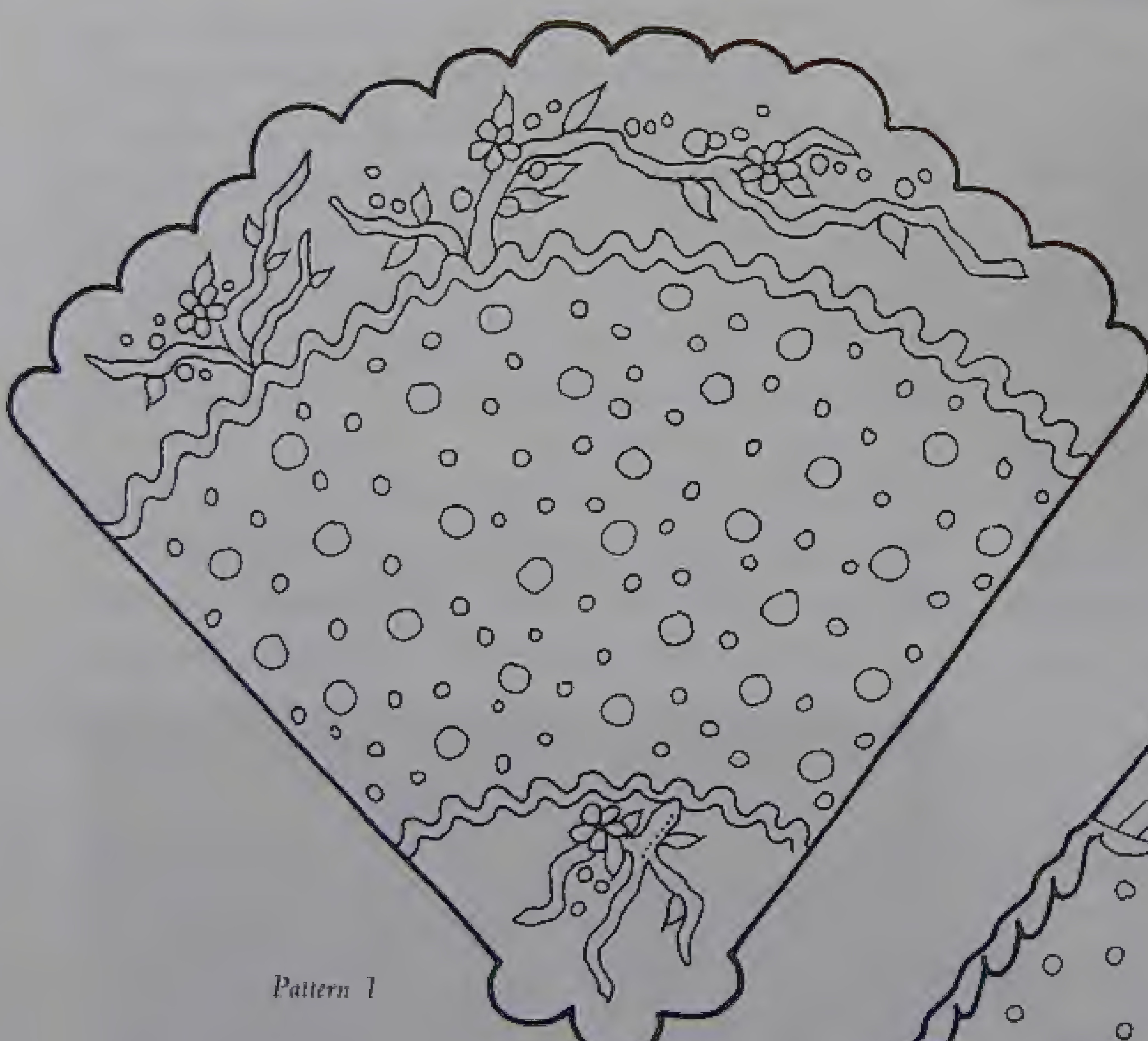


Figure 5

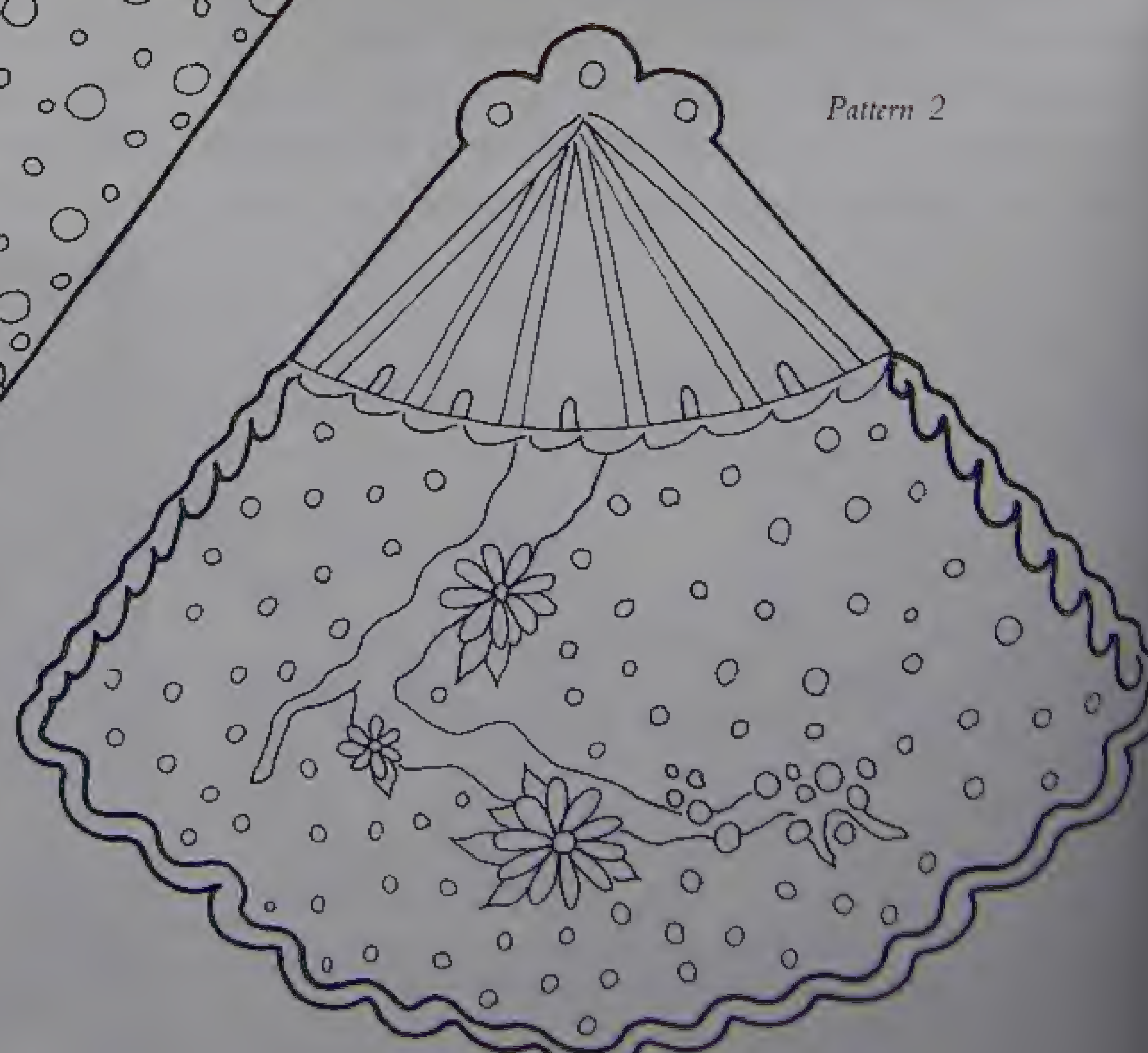


stems and attach them to curve between the flowers. Use the #352 tip to pipe green royal icing around the perimeter of the circles and place the rounded end of the curved petals in the icing. Pipe more icing and add another row of petals. Use the #3 tip to pipe brown royal-icing dots in the center of the circles. Use the #2 tip to pipe blue-green dots all over the surface of the tier. Attach the 25 gum-paste leaves to the stems of the flowers with a little royal icing.

To decorate the hexagonal tier, use royal icing to attach a fan to each side, alternately facing up and down. Using the #65 tip, pipe green buttercream leaves around the base and extending up the sides slightly. Use the #18 tip to add elongated stars of wheat-colored buttercream.



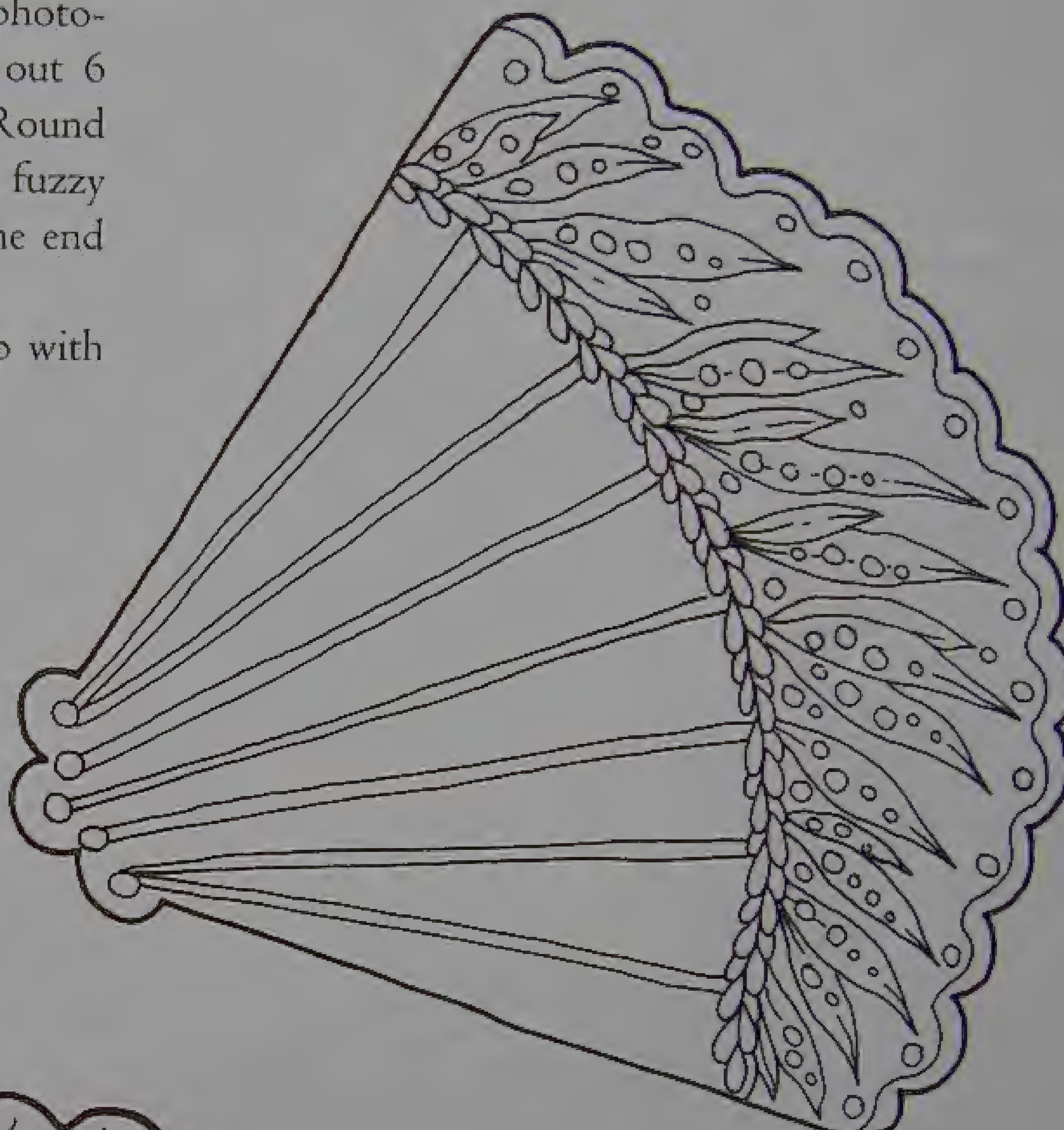
Pattern 1



Pattern 2

To decorate the next tier with cattails, roll out 6 green gum-paste stems 1 inch shorter than the height of the tier. Attach them, slightly curving, to the side of the cake with a little water. Cut out 3 or 4 green gum-paste leaves for each stem, using patterns 7–9. Emboss vertical ridges on the leaves with the veining tool. Dampen the back of the leaves and attach them near the stems, curving them as shown in the photograph to make them look more natural. Roll out 6 pieces of brown gum paste about 1 by $\frac{3}{8}$ inch. Round the ends, then roll them in cocoa to give them a fuzzy appearance. Dampen the backs and attach to the end of each stem.

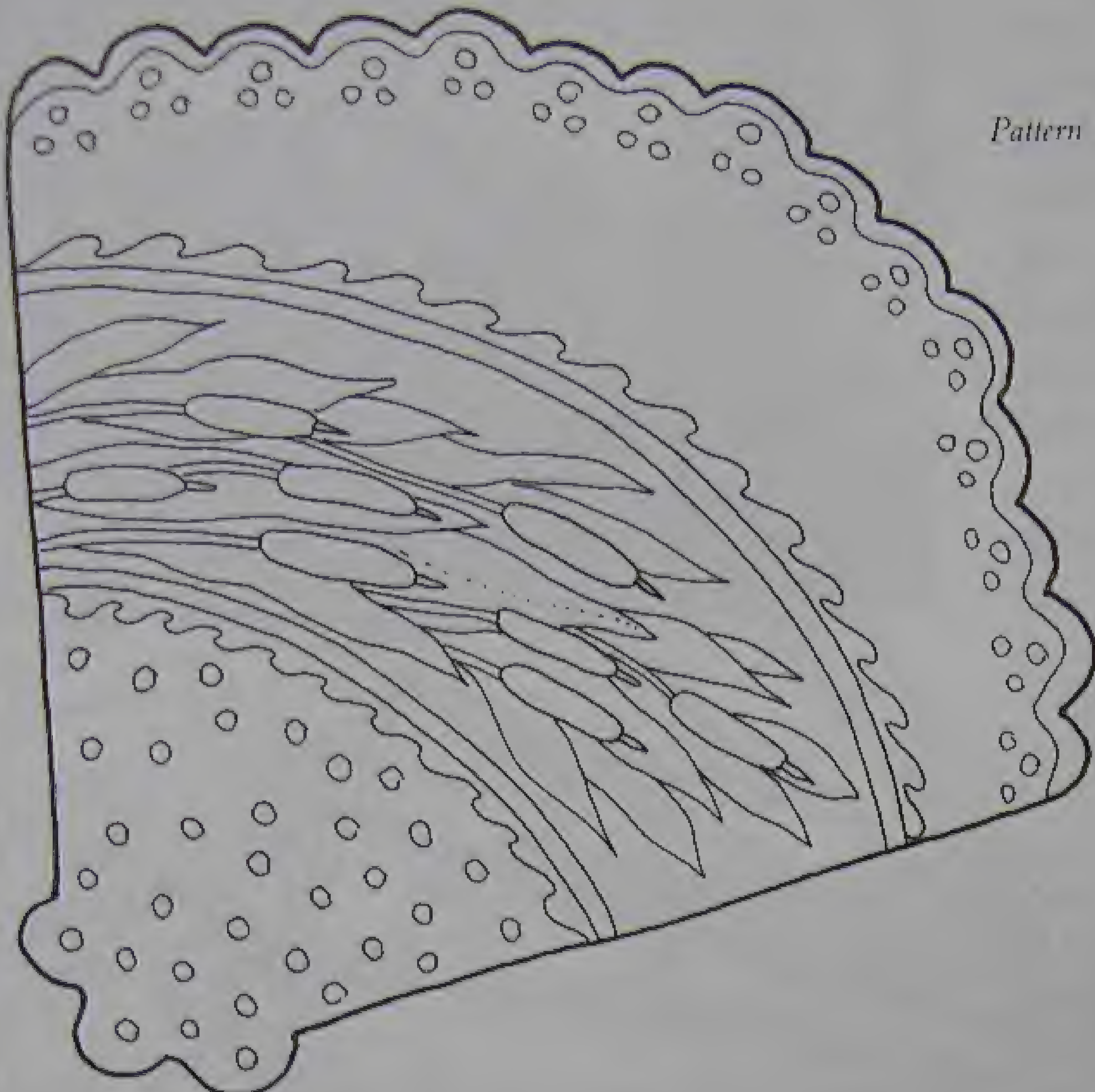
Finally, secure the base of sunflowers on top with a little royal icing.



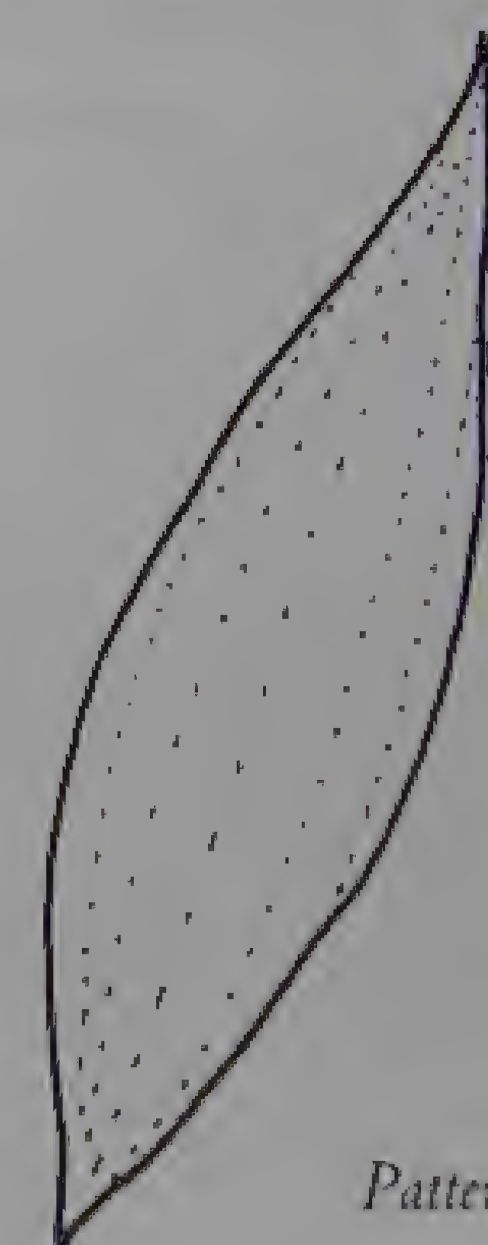
Pattern 3



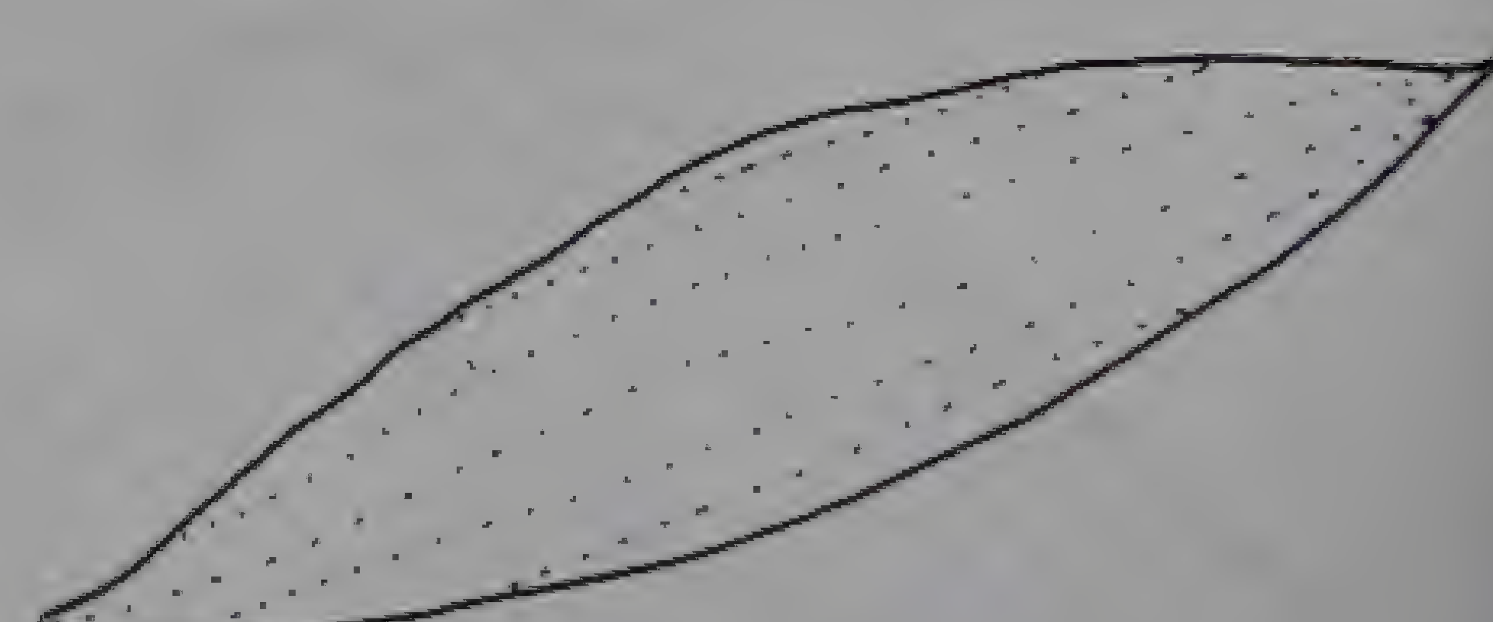
Pattern 4



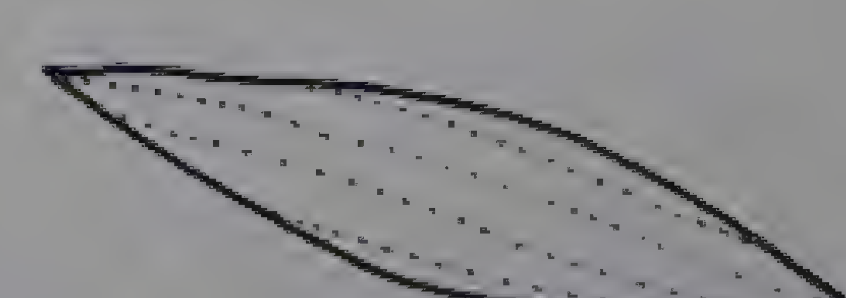
Pattern 5



Pattern 7



Pattern 8



Pattern 9



Pattern 6

Autumn





Cloisonné Bell

When Christine Provenzano and Terence Mack got married in the country house of a friend in Garrison, New York, they gave out cloisonné bells as favors for the guests. I designed this cake for the couple because of their love of beautiful Asian objects. The unusual shape is ideal for a small wedding.

Serves 60

Cakes:
- 6-inch metal bowl
- 2 8-inch rounds, each 2 inches high
- 9-inch round, 2 inches high
- 11-inch round, 2 inches high

gum paste (page 155)
$\frac{1}{2}$-inch-thick wooden dowel, 18 inches long
cornstarch
cookie sheet
16-inch round base, $\frac{1}{2}$ inch thick
royal icing (page 144)
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white glue
6-, 8-, and 11-inch round foamcore boards
$\frac{1}{4}$-inch-thick wooden dowels
small serrated knife, such as a steak knife
basic buttercream icing (page 139) or ganache (page 140)
rolled fondant (page 142)
cutters (pages 167–169): $1\frac{3}{4}$-inch circle, petunia, bellflower, and medium and large leaf
2 or 3 small round paintbrushes
brown, red, royal- and sky-blue, moss- and leaf-green, and purple paste food coloring
lemon extract
toothpicks
block of Styrofoam, about 6 inches square
clear piping gel
nontoxic gold powder
pastry bag and coupler
tip #1

Two to three days in advance:

To make the handle of the bell, roll out a thick piece of gum paste about 6 inches long and 3 inches wide. Keep rolling while applying more pressure to one end until it tapers to about $1\frac{1}{2}$ inches thick and resembles a small baseball bat. It should still be 6 inches long; cut off excess if necessary. Sharpen both ends of a $\frac{1}{2}$-inch-thick dowel and brush water along a 6-inch length at one end. Carefully insert the damp end of the dowel into the narrow end of the gum paste, stopping just before the dowel comes through the top (figure 1). Place about 2 cups of cornstarch on a cookie sheet and form it into the same shape as the handle. Make an elongated indentation in the center and place the handle in this well to dry; this will keep the paste from flattening on one side as it dries. Let dry for 2 to 3 days, depending on the dampness in the air, turning the handle occasionally.

Cover the base with thinned white royal icing and glue the ribbon around the edge. Let dry for 24 hours.

To decorate the cake:

Bake the cakes and let them cool completely. Attach the layers to their corresponding foamcore boards with a dab of icing. Spread filling on top of one of the 8-inch layers and top with the second 8-inch layer. Spread filling on the 11-inch layer and top with the 9-inch layer. Insert $\frac{1}{4}$-inch dowels into both tiers except in the center, where the handle will be. Stack the layers.

Using a serrated knife, carve the cake into a bell shape (figure 2). Be careful to shave off only small bits

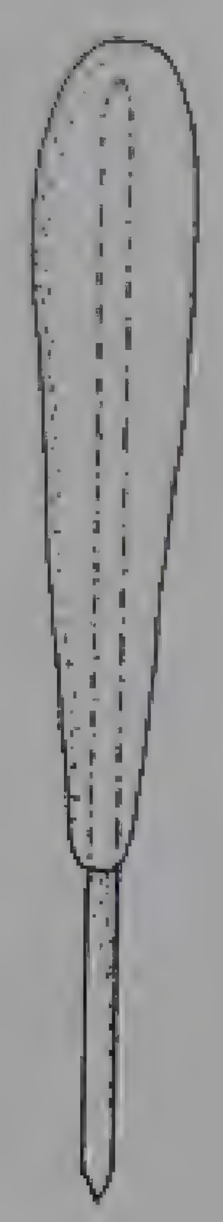


Figure 1

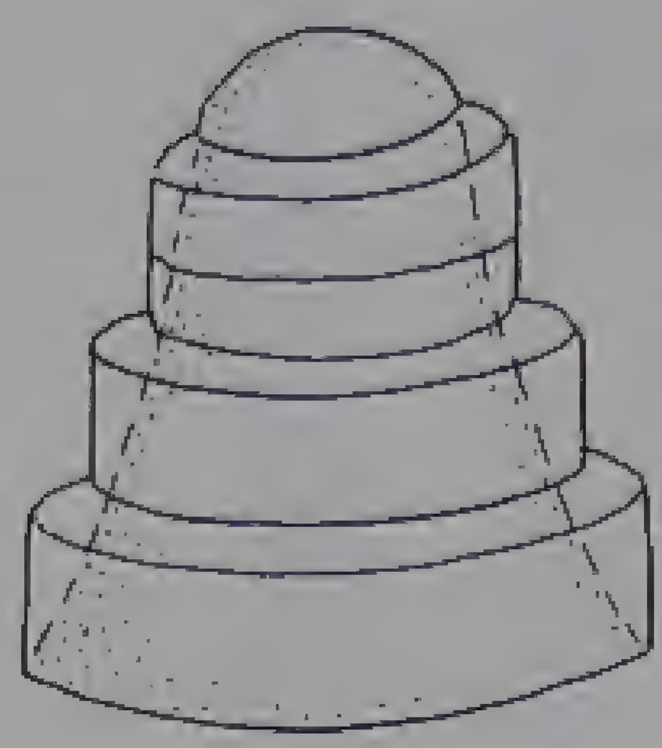


Figure 2

at a time — if you cut away too much, it can't be replaced. It's a good idea to use a turntable to make sure that all sides of the cake are symmetrical.

Cover the cake with a thin coat of buttercream icing or ganache, then with rolled fondant. Place the cake on the icing-covered base.

Cut out circles of fondant, using the round cutter, and cut them in half. Brush the backs with a little water and press them gently onto the cake, cut side down, around the base of the bell. Place some royal-blue coloring in a cup and add a little lemon extract to thin it a bit. Paint the half-circles blue. Reserve the remaining coloring for the top of the bell.

Emboss the entire bell with designs. Using the photograph as a guide, press the petunia cutter into the fondant to make a light impression. Emboss the half-flowers around the top of the bell with the bellflower cutter, as shown in the photograph. Using a toothpick, draw the stem's and leaves connecting the flowers. You can also use various gum-paste leaf cutters to emboss the leaf designs.

The handle of the bell is not meant to be eaten, so you can draw the designs lightly on the gum paste with a pencil or a light-colored marking pen. Draw smaller versions of the flowers and leaves that you embossed on the bell.

Use the reserved blue coloring to paint the half-flowers on top of the bell.

In a small bowl, mix brown and red coloring until you get a rust color. Add a little lemon extract to thin it. Test the consistency and color of this mixture on an extra piece of fondant. Paint the background of the bell and handle around the flowers, leaves, and stems. Don't worry if the brushstrokes show; when the cake is finished, they won't be noticeable. Stick the wooden end of the handle in the Styrofoam to dry while you are painting.

Mix some moss-green coloring with lemon extract, making the color a little lighter than the background. Paint the stems and leaves. Add some leaf green to the moss green and paint the ends of the leaves and stems, as shown in the photograph.

Mix some sky-blue coloring with lemon extract and paint the centers of the flowers pale blue.

Mix a few tablespoons of clear piping gel with about $\frac{1}{8}$ teaspoon of gold powder. Spoon the mixture into a pastry bag fitted with the #1 tip. Using the photograph as a guide, outline all the designs on the bell and handle. Pipe the cloud design (figure 3) all around the background of the bell, handle, and base.



Figure 3

Push a sharpened dowel down into the center of the cake, through the foamcore and into the bottom board. Use a twisting motion to work it through the boards. Mark the point on the dowel where it meets the top of the cake. Remove the dowel. The wooden part of the handle should be $\frac{1}{4}$ inch longer than the mark on the dowel that was inserted in the cake. If the dowel is longer, cut and sharpen it accordingly. Then carefully insert it into the hole made by the dowel. Roll out a small sausage of gum paste to about $\frac{1}{4}$ inch in diameter and wrap it around the base of the handle, cutting off the excess and joining the ends with a little water. Mix some gold powder with lemon extract and paint the gum paste.

Autumn Bouquet



Fall flowers and leaves adorning the cake at an autumn wedding will mark the occasion as the event of the season. Coordinate with the florist to match the colors and types of flower decorations on the cake to the floral arrangements on the tables.

Serves 90

Cakes:
- 6-inch round, 3 inches high
- 9-inch round, 3 inches high
- 12-inch round, 3 inches high

royal-icing decorations (pages 150–154):
- 45 small and medium orange and yellow chrysanthemums, 25 of them on stems
- 30 red and coral roses, 18 of them on stems
- 15 orange lilies on stems
- 25 yellow daisies, 15 of them on stems
- 35 small pale-purple rosebuds on stems
- 80 white baby's breath
- 35 fall leaves on stems

16-inch round base, ½ inch thick
royal icing (page 144)
½-inch-wide white ribbon for the edges of the base and tiers
white glue
2 3-inch-wide Styrofoam balls, cut in half
2 each 7- and 10-inch separator plates
4 columns 3 inches high
4 columns 5 inches high
red, yellow, orange, moss-green, and brown paste food coloring
12-inch round foamcore board
rolled fondant (page 142)
¼-inch-thick wooden dowels
basic buttercream icing (page 139)
pastry bags and couplers
tips #2, #17, and #352

In advance:

Make all of the royal-icing flowers and leaves and let them dry.

Cover the base with thinned white royal icing. Let dry. Glue ribbon around the edge of the base.

Use royal icing to attach a Styrofoam half-ball to the center of one separator plate of each size. Make sure that the plate pegs are facing up. Insert the columns on the pegs, placing the smaller columns on the smaller plate. Insert the stemmed flowers in the balls so that the flowers do not exceed the height of the columns. Use the #17 tip to pipe green royal icing to hold the flowers in place and to cover the Styrofoam.

For the top bouquet, cover the bottom of a third half-ball with foil. Insert flowers and leaves as on the separator plates.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the bottom tier on the 12-inch board and the other tiers on their corresponding plates. Cover the cake with rolled fondant. Insert the dowels and place the bottom tier on the prepared base. Attach ribbon around the bottom of each tier with dots of royal icing at each end.

Pipe small dots and leaves on stems on all of the tiers, using white royal icing and the #2 tip.

Stack the cakes and place the bouquet on the top tier. Using the #352 tip, pipe green-and-yellow-striped buttercream icing leaves on each tier, up the sides of the bottom tier, and up the columns, as shown in the photograph. Pipe small leaves of yellow buttercream near the leaves, using the #352 tip. Add flowers around the tiers and pipe green leaves around the flowers.

Blue Delftware

The beautiful blue and white designs of Delft pottery have always been a favorite of mine. When a bride-to-be brought a Delft ginger jar with her when she met with me to discuss her cake, I jumped at the chance to incorporate these lovely designs into an unusual and striking confection. You can use a piece of pottery that matches, or you can cover a small, inexpensive ginger jar with fondant and decorate it in the Delft manner.

Serves 150

Cakes:
- 6-inch round, 3 inches high
- 11-inch round, 3 inches high
- 16-inch round, 4 inches high

20-inch round base, $\frac{1}{2}$ inch thick
royal icing (page 144)
$\frac{1}{2}$-inch-wide blue ribbon to cover the edge of the base
white glue
rolled fondant (page 142)
6-inch-high vase or ginger jar
small paintbrush
royal-blue paste food coloring
lemon extract
6-, 11-, and 16-inch round foamcore boards
$\frac{1}{4}$-inch-thick wooden dowels
cardboard
leaf cutter
pure white royal buttercream icing (page 139)
pastry bags and couplers
tips #0, #1, #2, #16, and #66

In advance:

Cover the base with thinned white royal icing. Let dry. Glue the ribbon around the edge of the base.

To cover a jar with rolled fondant, roll out a piece large enough to cover the lid. Brush the back with a little water to make it tacky and lay the fondant on the lid, gently smoothing it in place. Cut off the excess so that the lid still fits on the jar. Set aside. Cover the jar in the same manner, cutting the excess from the bottom and top edges. Let dry overnight.

To decorate the jar, replace the lid and set the jar on a turntable. Using the #1 tip and blue royal icing, pipe outlines on the jar as shown in figure 1. To fill in the patterns, mix a little royal-blue food coloring with lemon extract and paint it on with a small paintbrush. Pipe white fleurs-de-lis inside the decorations, using the #2 tip, and add white shells in the smaller areas. Pipe tiny flowers around the middle of the jar with the #1 tip.

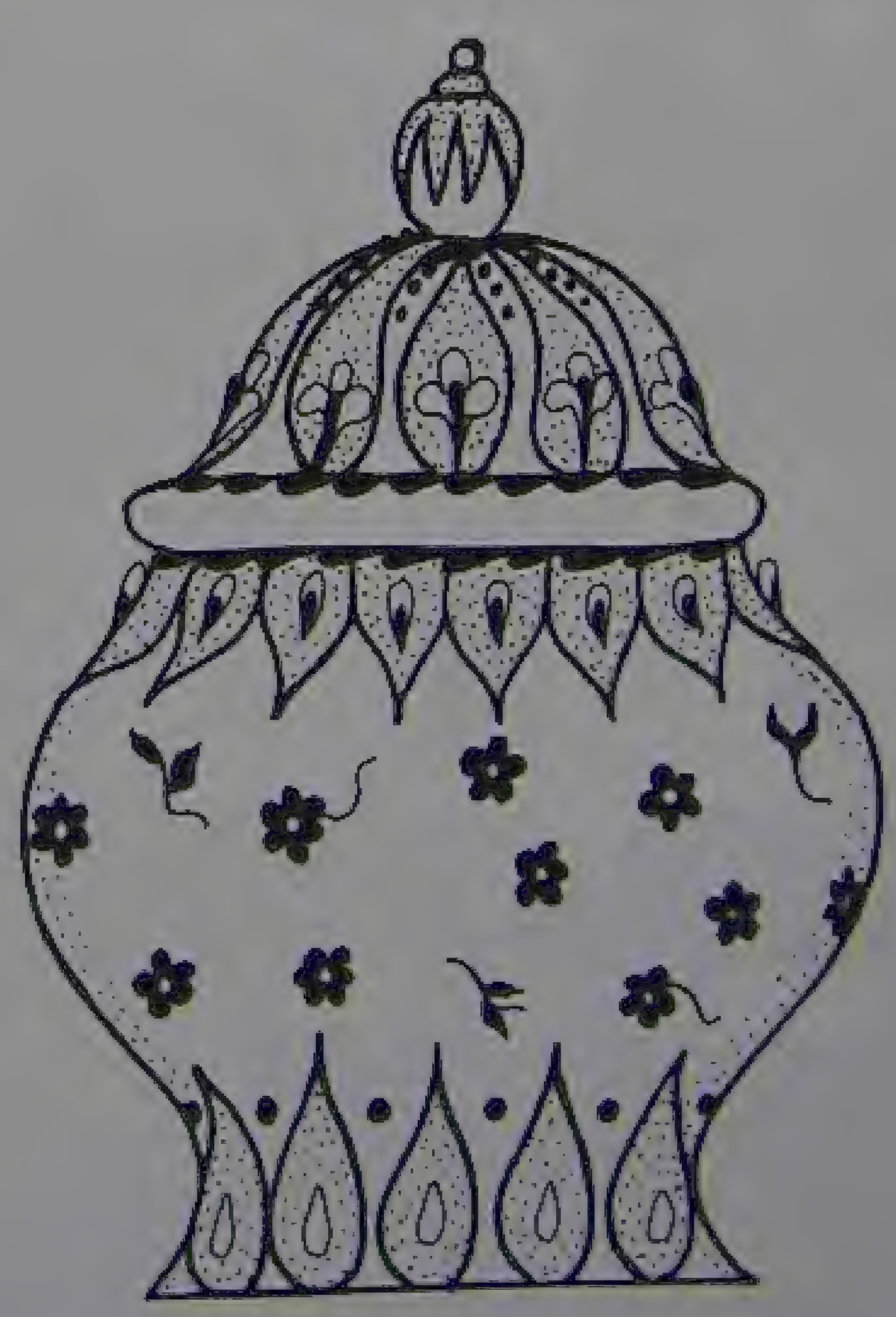


Figure 1



To decorate the cake:

Bake the cakes and let them cool completely. Place each tier on its corresponding foamcore board. Cover the tiers with rolled fondant and insert dowels into each tier, including the top to support the jar. Place the bottom tier on the prepared base, then stack the tiers on top.

Trace patterns 1 and 2 onto cardboard and cut them out. Starting with the bottom tier, use the half-circle pattern (pattern 1) to outline the scalloped border with a toothpick, as shown in the photograph.

Outline the elongated curved pattern (pattern 2) onto the middle tier, leaving about $\frac{1}{4}$ inch between each design.

To emboss designs on the top edge of the smallest tier, place the top of the leaf cutter on the edge of the tier. Roll the cutter over the edge onto the side of the cake. Arrange the designs with the widest parts touching. Use the smaller circle pattern to emboss the scalloped edge at the bottom of the tier.

Use royal-blue coloring mixed with lemon extract to fill in the patterns. Brush a little of the color on a scrap of fondant to test the depth of the color and adjust as needed to match the jar. Using a small paintbrush, carefully paint inside the outlines of the patterns on all of the tiers.

Use the floral patterns (patterns 3–8) to trace the flowers, leaves, and curls on the bottom tier, then pipe the outlines in blue royal icing, using the #1 tip. Pipe the same pattern on the base. Fill in the outlines with blue paint.

Using blue royal icing and the #1 tip, pipe a thin rope border around the scallops on the bottom tier, the curved designs on the middle tier, and the leaves and scallops on the top tier.

Pipe smaller flowers on the sides of the top tier and on top of the middle tier, using blue royal icing and the #0 or #1 tip. Pipe tiny white dots in the centers with the #1 tip.

Use white royal icing and the #1 tip to pipe 7 radiating lines in a ropelike motion in the scallops on the bottom tier.

On the top tier, pipe white #2 dots inside the blue area at the leaf points. Inside the scallops, pipe 5 lines with dots on their ends, like 5-pointed fleurs-de-lis.

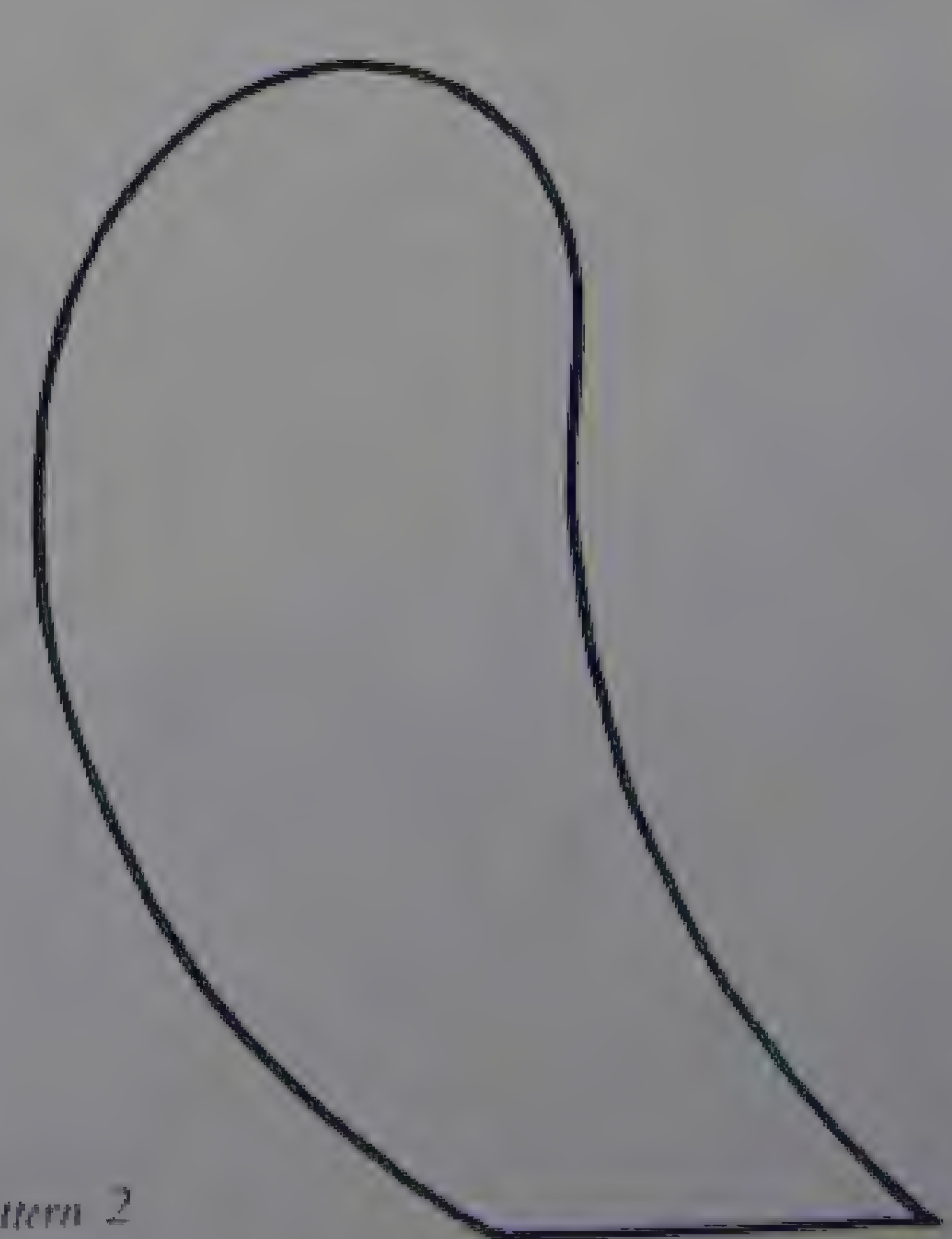
On the middle tier, pipe stems inside the curved designs, using the #2 tip. Then pipe leaves and petals with the #66 tip, as shown in the photograph. Overpipe blue lines on top of the flowers and leaves, using the #1 tip. Pipe white dots in the center of each flower.

Pipe shell borders of blue buttercream icing around the base of each tier, using the #16 tip. Pipe vertical shells of white buttercream at the base of the top tier, as shown.

Place the ginger jar on top with a dab of royal icing to hold it in place.



Pattern 1



Pattern 2



Patterns 3–8

American Country Quilt

This cake is a tribute to the intricate handwork that I admired on a visit to the People's Place Quilt Museum in Intercourse, Pennsylvania. The tulip bouquet on the top is based on the wonderful, simply designed wooden carvings that are typical of the area. This cake was created for and featured in *Bride's* magazine.

Serves 120

Cakes:
- 7-inch round, $4\frac{1}{2}$ inches high
- 11-inch round, $4\frac{1}{2}$ inches high
- 14-inch round, $4\frac{1}{2}$ inches high

25 bamboo skewers, 6 inches long
green liquid food coloring
royal icing (page 144)
cookie sheet
wax paper
pink, red, green, and violet paste food coloring
16-inch round base, $\frac{1}{2}$ inch thick
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white glue
7-, 11-, and 14-inch foamcore octagons
rolled fondant (page 142)
30-60-90-degree triangle and isosceles right triangle
18-inch metal ruler
tracing wheel
$\frac{1}{4}$-inch-thick wooden dowels
3- and $4\frac{1}{2}$-inch wide Styrofoam disks, 1 inch high
basic buttercream icing (page 139)
pastry bags and couplers
tips #1, #2, and #17

In advance:

To make the stems for the top of the cake, tint the bamboo skewers green by placing them flat in a shallow dish, adding a few drops of liquid green food coloring and a little water, and swishing the sticks around until they are tinted. (If you use your hands, your fingers will turn green, too.) Remove the stems and let them dry on a paper towel.

Make the royal-icing appliqués at least 2 days in advance, using the run-in sugar technique (see page 170). Place patterns 1–10 on a cookie sheet and tape a piece of wax paper over them. The flowers, leaves, and hearts for the bouquet on top of the cake are finished on both sides, and some are made directly on the stems. The extra layer of icing strengthens the designs and locks the stems in place.

Using white run-in sugar, make 4 circles $\frac{7}{8}$ inch wide and 4 large and small white stars (pattern 1).

Tint some royal icing green. Outline and fill in 23 2-inch-long leaves, with 8 of them on stems (pattern 2). Make 32 smaller leaves for the top tier and 24 leaves for the bottom tier (patterns 3 and 4).

Tint some royal icing red. Outline 9 tulips on skewers and 18 tulip halves for the bouquet (pattern 5), plus 4 tulips and 4 petals for the top tier (pattern 3). Make 4 large starbursts and 4 stars for the second tier (pattern 1). Make 4 each of the bird wings (pattern 4), and make 64 hearts (patterns 4, 6, 7, 8, 9).

Tint some royal icing pink and make 4 birds facing in each direction (pattern 4). Outline 16 pieces for the circular design on the bottom tier, in pink (pattern 9). Fill in the pink areas and let dry. Finish with red icing, as shown in pattern 9.

Tint some icing violet and make 8 hearts on skewers, 8 hearts without skewers (pattern 10), 4 tulips and 4 tulip petals (pattern 3), 4 circles $\frac{3}{4}$ inch wide, and 64 diamond shapes for the starbursts (pattern 1).



When the appliqués are dry, repeat the run-in process on the other side of the stemmed designs and the tulip halves. Let dry.

To construct the 4-sided tulips, pipe some red icing along the straight edge of a tulip half and attach it to one of the stemmed tulips. Let dry. Turn the tulip over and attach another tulip half. Prop the stem up so the tulip can dry flat. Make a total of 9 tulips.

Cover the 16-inch base with thinned white royal icing. Let dry. Glue ribbon around the edge of the base.



To decorate the cake:

Bake the cakes and let them cool completely. Spread with filling and cut the cakes into octagons (see page 172), using the octagonal boards as templates. Assemble the tiers on their corresponding foamcore octagons.

When quilting rolled fondant, you must cover one tier at a time and quilt it immediately. Otherwise the fondant will crack and the designs will not be clear.

Each tier is quilted in a different manner. The 7-inch tier has 10 equally spaced diagonal lines made with the 30-60-90 triangle, with each side slanting down from right to left (figure 1).

On the 11-inch tier, divide each section into four $4\frac{1}{2}$-inch squares. Using a ruler, lightly mark horizontal and vertical lines in the center with the tracing wheel. Mark the horizontal lines at $\frac{1}{2}$-inch intervals, then mark the top edge, starting at the center line. These marks indicate where to draw the diagonals. The lines go from right to left in the upper-left and lower-right corners and from left to right in the opposite corners. Place the isosceles right triangle flat on the table with the long edge against the cake. Using the marks as a guide, emboss diagonal lines and stop when you reach the center. Emboss all of the lines going in one direction, then turn the triangle and repeat in the other direction. This process creates an embossed diamond shape.

On the 14-inch tier, four of the sections consist of diagonal lines divided down the center, as in a herringbone pattern, and the other four sections have 3-inch circles with diagonal squares inside and four vertical lines on either side. Each section should be $5\frac{3}{4}$ inches wide. Using a ruler, lightly mark the top edge at 1-inch intervals. Place the right triangle flat on the table. Using the marks as a guide, emboss all of the lines in one direction, then turn the triangle and repeat in the other direction (figures 2 and 3).

When all of the embossing is done, insert dowels in each tier. Place the 14-inch tier on the prepared base. Position the 11-inch tier on the bottom tier so that the corners of the 8 segments line up with the centers of the segments on the tier beneath. The 7-inch tier should line up with the 14-inch tier.

Attach the icing appliqués to the segments on the tiers with a little royal icing, using the photograph as a guide. On the top tier, pipe a snail trail of green royal icing from the tulip stems, using the #2 tip. Place 4 leaves on the tulip stems on each panel.

Attach starbursts of alternating colors on the middle tier. Attach the small violet diamonds to the corners of the stars and add the red star to the center of the white starburst. Attach the circles to the centers. Using the #2 tip, pipe a pink snail trail around the outline of the white starburst.

On alternating sections of the bottom tier, attach the 2 birds facing each other. Attach the wings and the hearts above their heads. Place the 6 leaves as shown in the photograph and pipe a green stem, as on the top tier.

On the other panels, pipe a pink snail-trail circle with the #2 tip. Using the photograph as a guide, place the pink and red designs on 4 sides of the circle, then place the 3 medium hearts in the center and on the top and bottom. Attach the 2 large hearts on the left and right and a small heart in each corner.

Place a small heart in each of the 8 corners of the top tier and the base. Attach a medium heart on each of the 8 corners on top of the middle tier. Place the large hearts on top of the bottom tier.

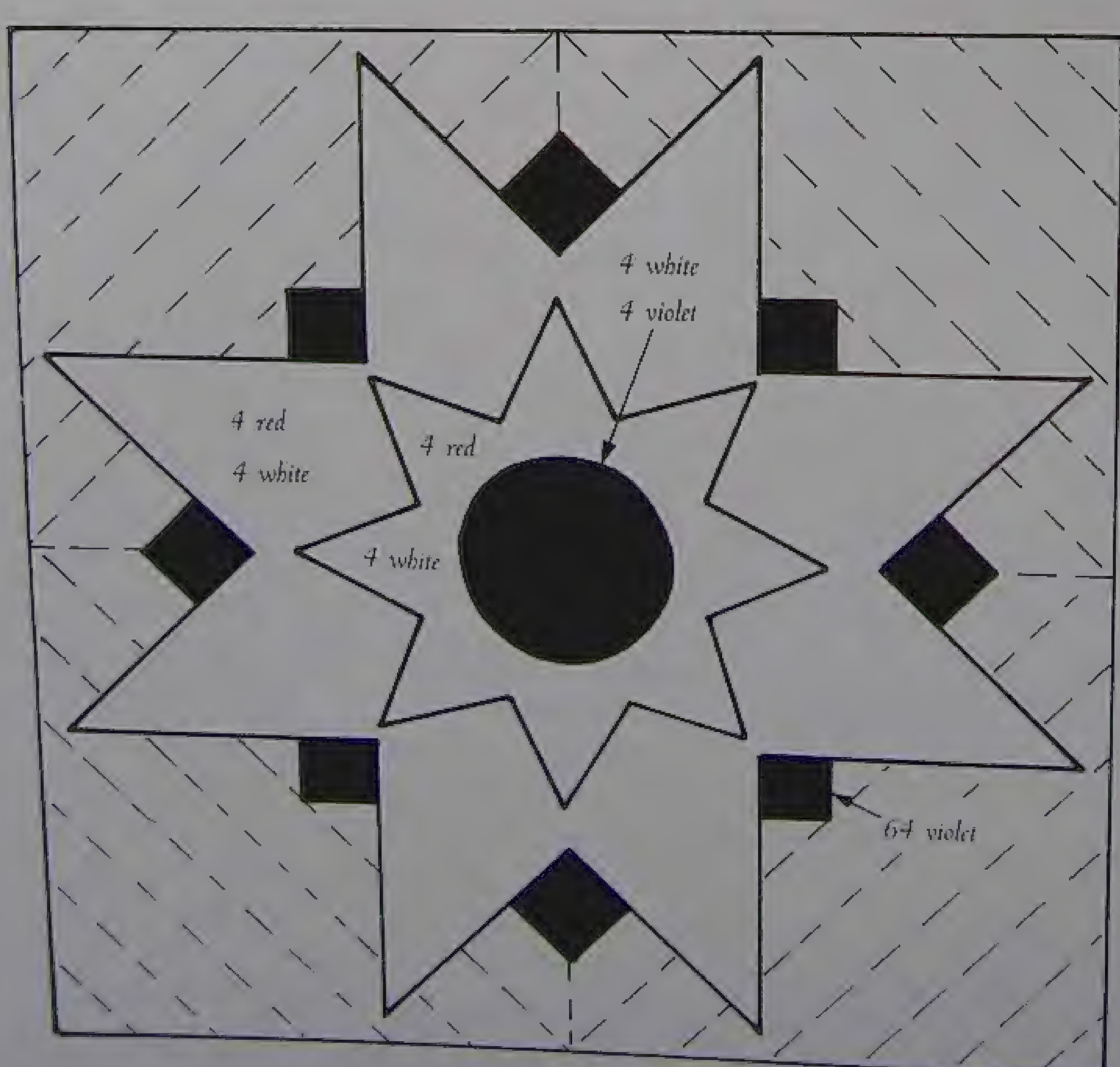
To make the top ornament, cover the bottom of the $4\frac{1}{2}$-inch Styrofoam disk with a piece of foil, folding the edges tightly up against the Styrofoam. Attach the smaller disk on top and cover them both with green rolled fondant. Insert the stemmed decorations into the disk, starting at the top center with a 6-inch-long tulip. Cut the stems of 4 hearts to measure 4 inches and insert them around the tulip. Cut the stems of 4 leaves to measure 3 inches and insert them between the hearts.

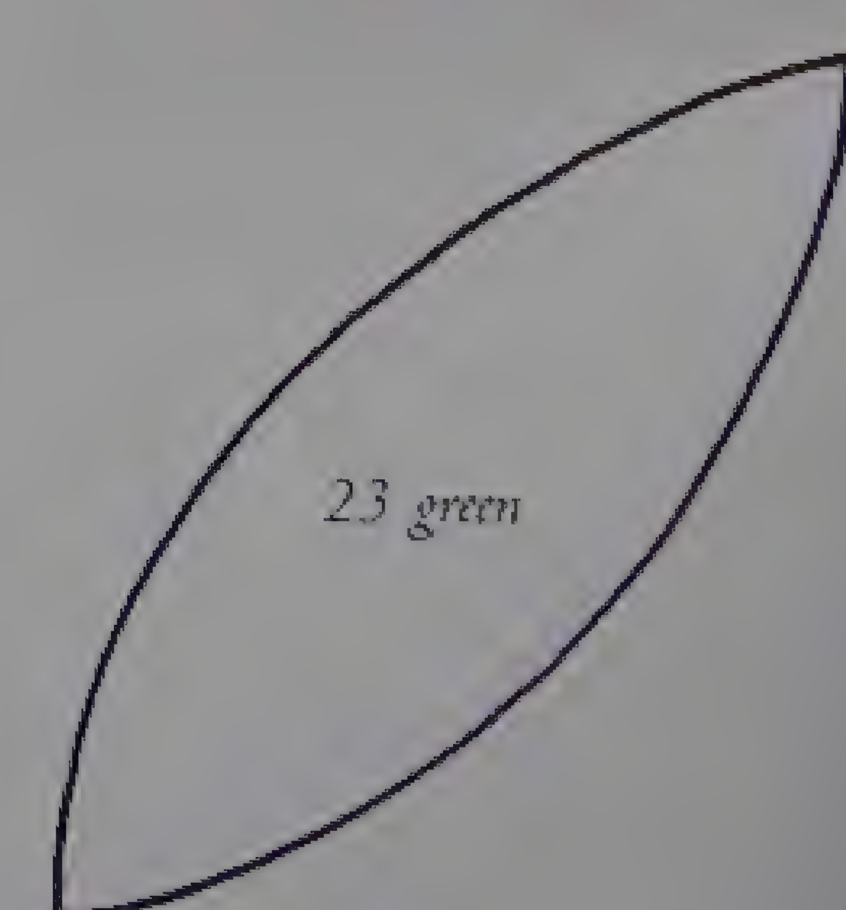
Slightly farther out and angled, insert 4 more tulips with stems cut to measure $4\frac{1}{2}$ inches, and 4 leaves with stems cut to measure 5 inches, between the tulips.

Insert 4 tulips with 4-inch stems in between the other tulips. Place violet hearts around the top base.

Attach the ornament on top of the cake with a little royal icing. Using the #17 tip, pipe a shell border of green royal icing around the bottom of the disk. Angle 16 leaves around the bottom, attaching them with royal icing.

Finally, use the #17 tip to pipe a shell border of white buttercream icing along all of the edges of the cake, including the divisions between the panels on each tier.

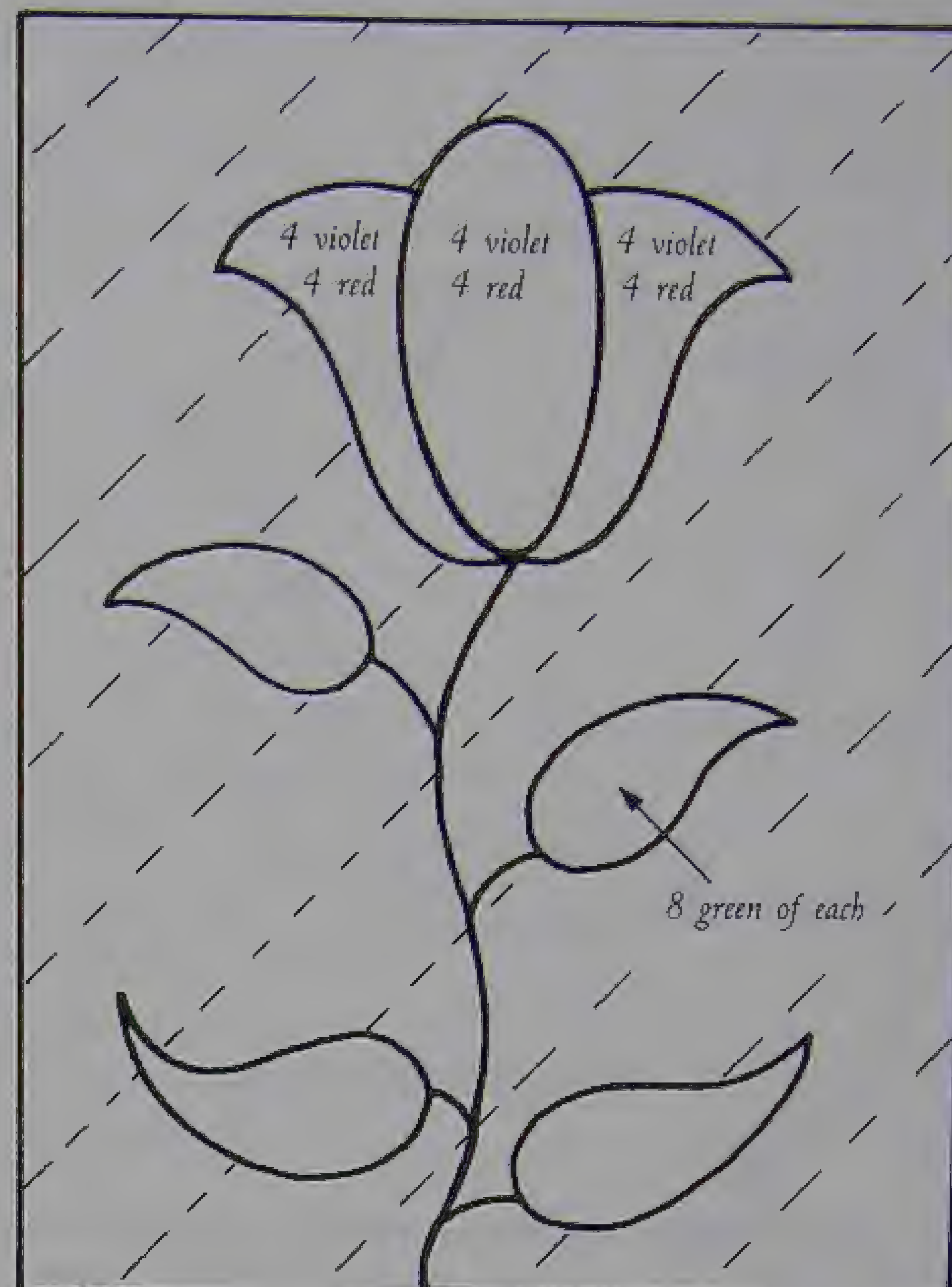




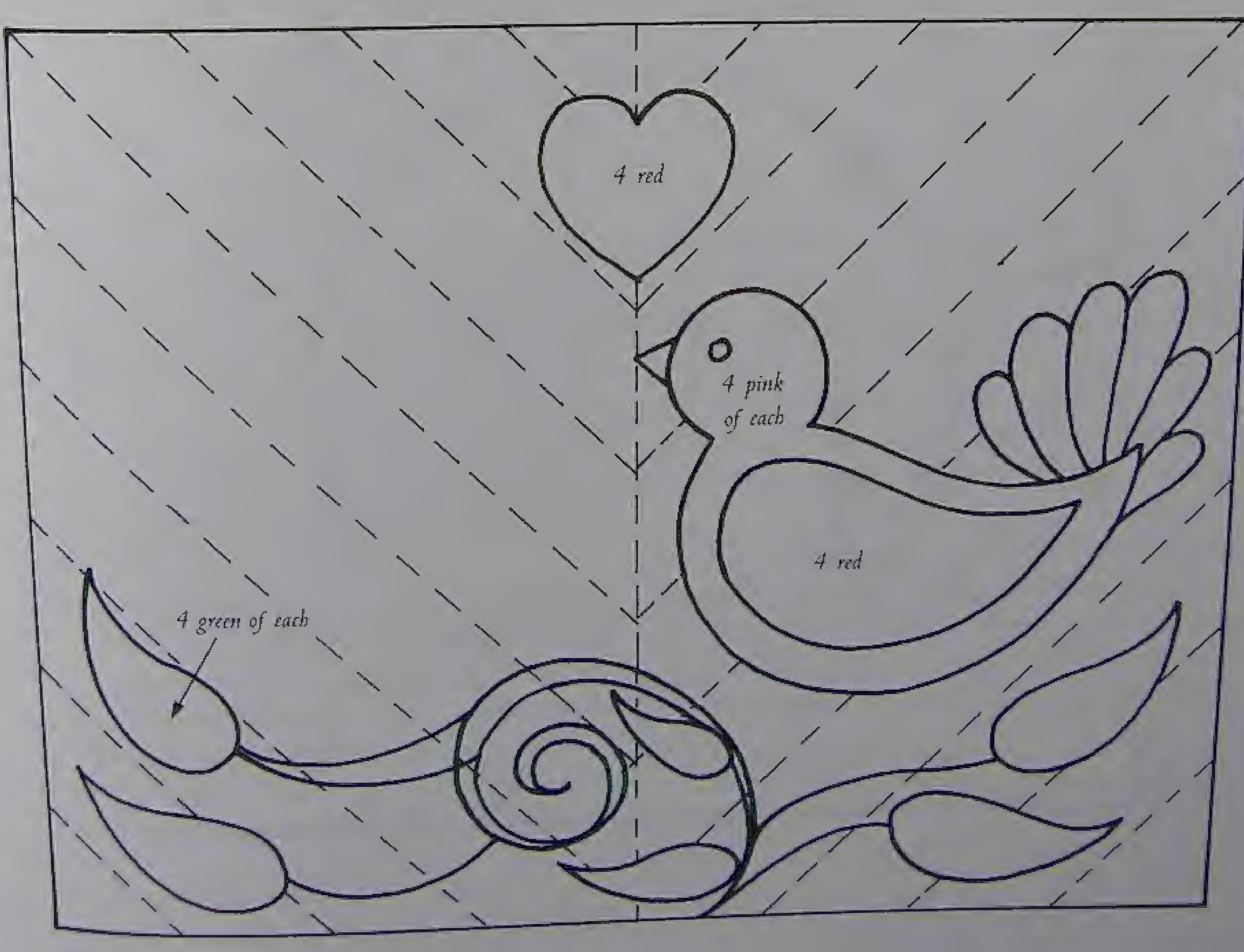
Pattern 2
Make 15 and 8 on stems

Pattern 1
violet or white, red or white, violet, white or red

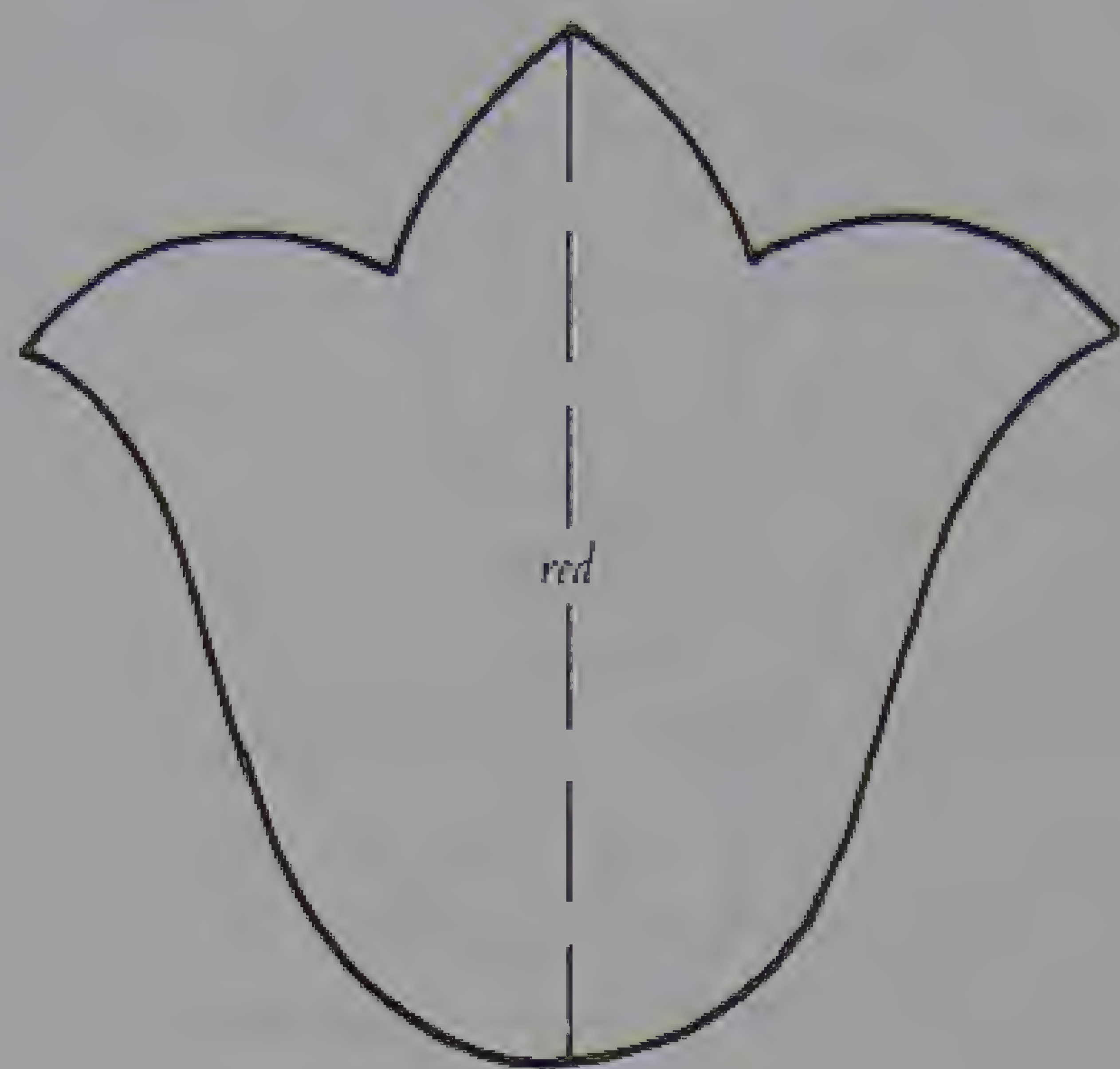




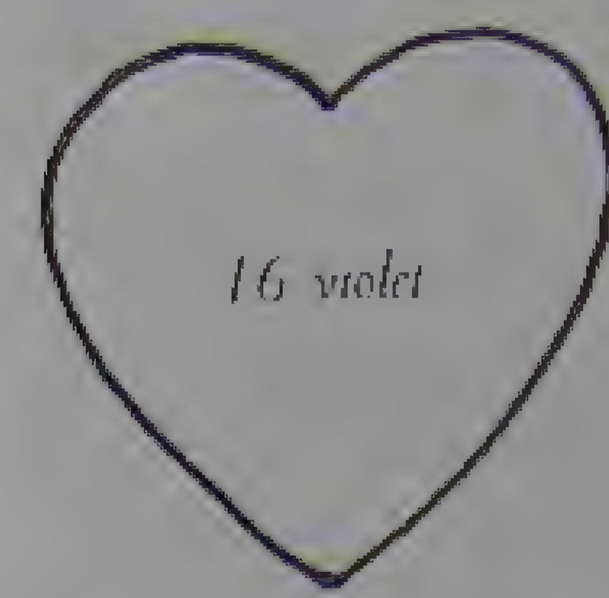
Pattern 3 / Figure 1
violet or red, and green



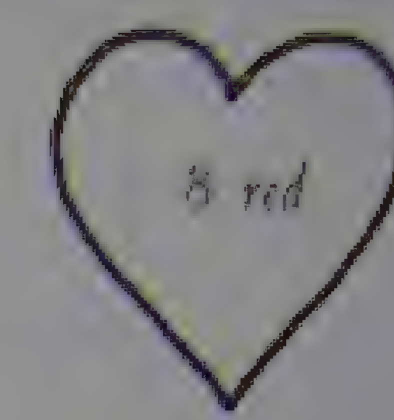
Pattern 4 / Figure 2
pink, red, green



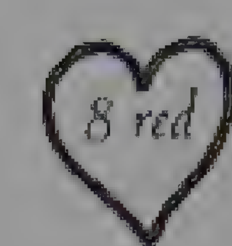
Pattern 5
Make 9 tulips and 9 of each half



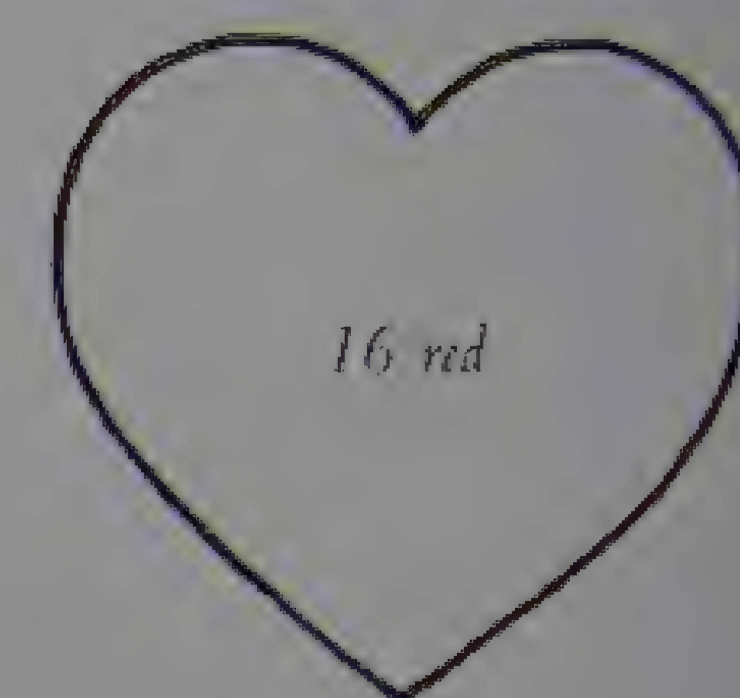
Pattern 10
Make 8 and 8 on stems



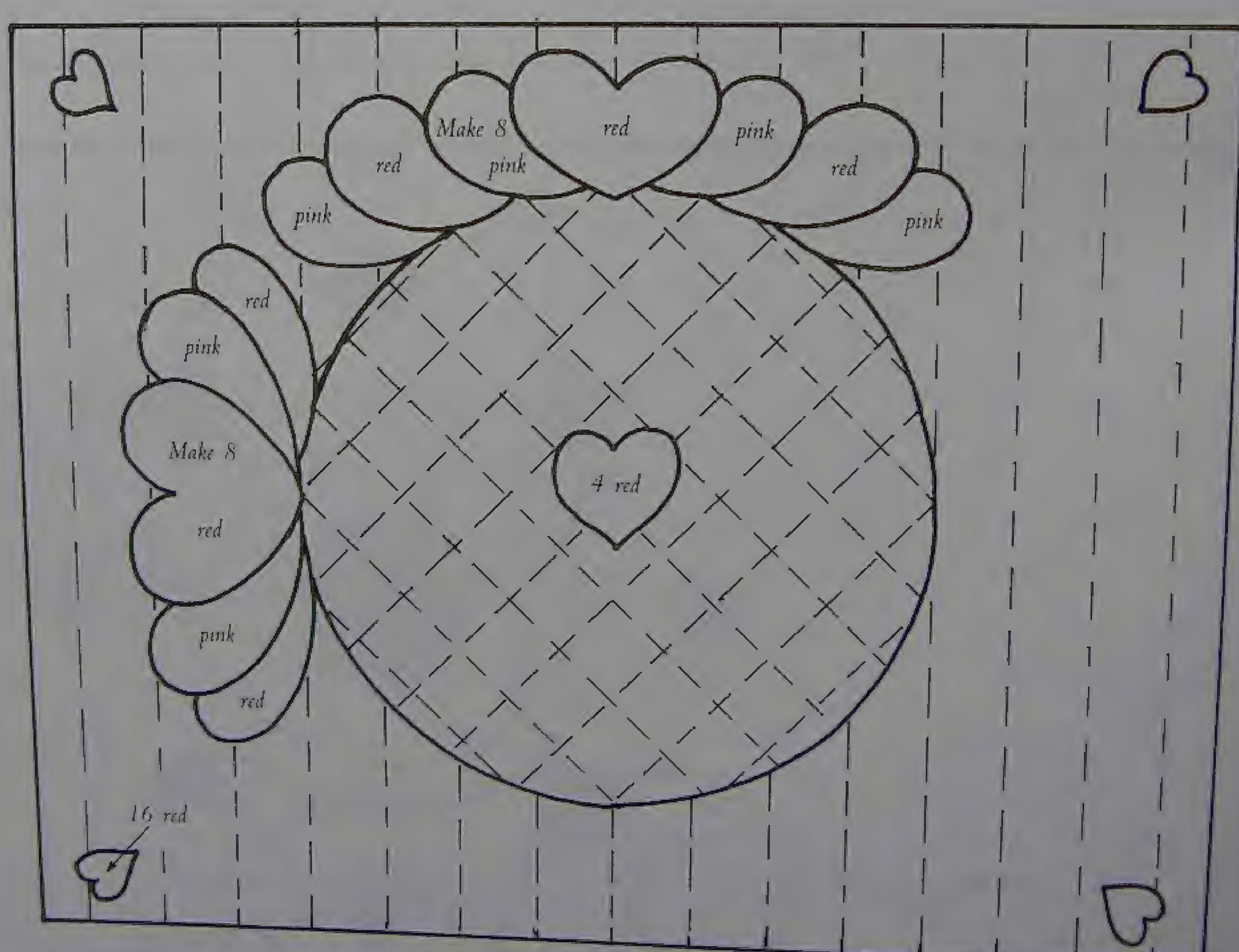
Pattern 7



Pattern 8



Pattern 6



Pattern 9 / Figure 3
red, pink

Fan Fare

This cake was inspired by the design on a Japanese kimono. The sponged red coloring gives the cake a rich, crushed-velvet appearance that contrasts with the gold stripes and the delicate flowers.

Serves 130

Cakes:
- 6-inch hexagon, 4 inches high
- 12-inch hexagon, 4 inches high
- 15-inch hexagon, 4 inches high

royal icing (page 144)
black, moss-green, yellow, orange, purple, and blue paste food coloring
wax paper
cookie sheet
gum-paste flowers:
- 10 Oriental peonies (page 160)
- 45 apple blossoms (page 157) and 45 buds on wires (page 166)

nontoxic gold, red, and purple powdered coloring
small paintbrush
brown florist's tape
6-, 12-, and 15-inch hexagon foamcore boards
rolled fondant (page 142)
18-inch hexagonal base, $\frac{1}{2}$ inch thick
$\frac{1}{2}$-inch-wide red ribbon to cover the edges of the base and tiers
white glue
$\frac{1}{4}$-inch-thick wooden dowels
lemon extract
new sponge
clear piping gel
pastry bags and couplers
tips #2 and #3

In advance:

Make 6 run-in sugar fans, using patterns 1–5. The fan on the top of the cake is made of 9 individual pieces attached together in a zigzag formation with royal icing. The other 5 fans (one is not shown in the photograph) are flat and made in one piece. Tint a few cups of royal icing black, pink, and ocher (made from yellow, orange, and a little purple). Tint smaller amounts green and blue, and leave some white. Match the colors to those in the photograph.

Place the patterns under a piece of wax paper on a cookie sheet. Pipe the outline of each fan with stiff royal icing, using the #2 tip, in the color of the background. Make 2 black, 2 ocher, 1 pink, and one multicolored. Pipe the outline for the design in the fan with the colors needed. Fill in the fan with run-in sugar in the same colors as the outlines. Let dry for at least 24 hours.

To construct the top fan, place a sheet of wax paper on a cookie sheet. Using the #3 tip, pipe a line of royal icing along the left edge of a fan piece. Place this edge on the wax paper and stand it up at a slight angle (figure 1). Pipe a line of icing on the left edge of another fan piece and join the second piece to the first piece along the iced edge. Continue adding pieces in this way so that the fan will dry in a zigzag. Reinforce the icing between each piece with another line of icing on top of the first one. Let dry overnight.

Make the gum-paste peonies, apple blossoms, and apple-blossom buds. When they are dry, dust the edges of the peonies and the insides of the apple blossoms with purple powder. Tape the apple blossoms and buds together into branches, using brown florist's tape.

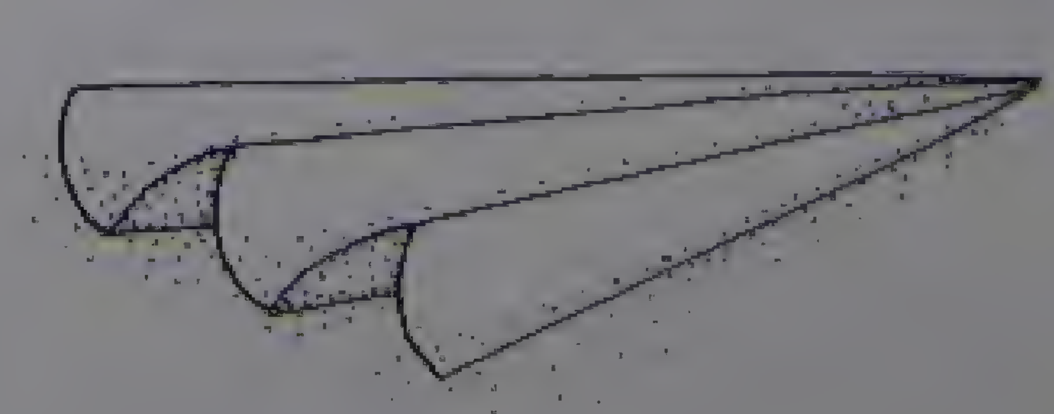


Figure 1

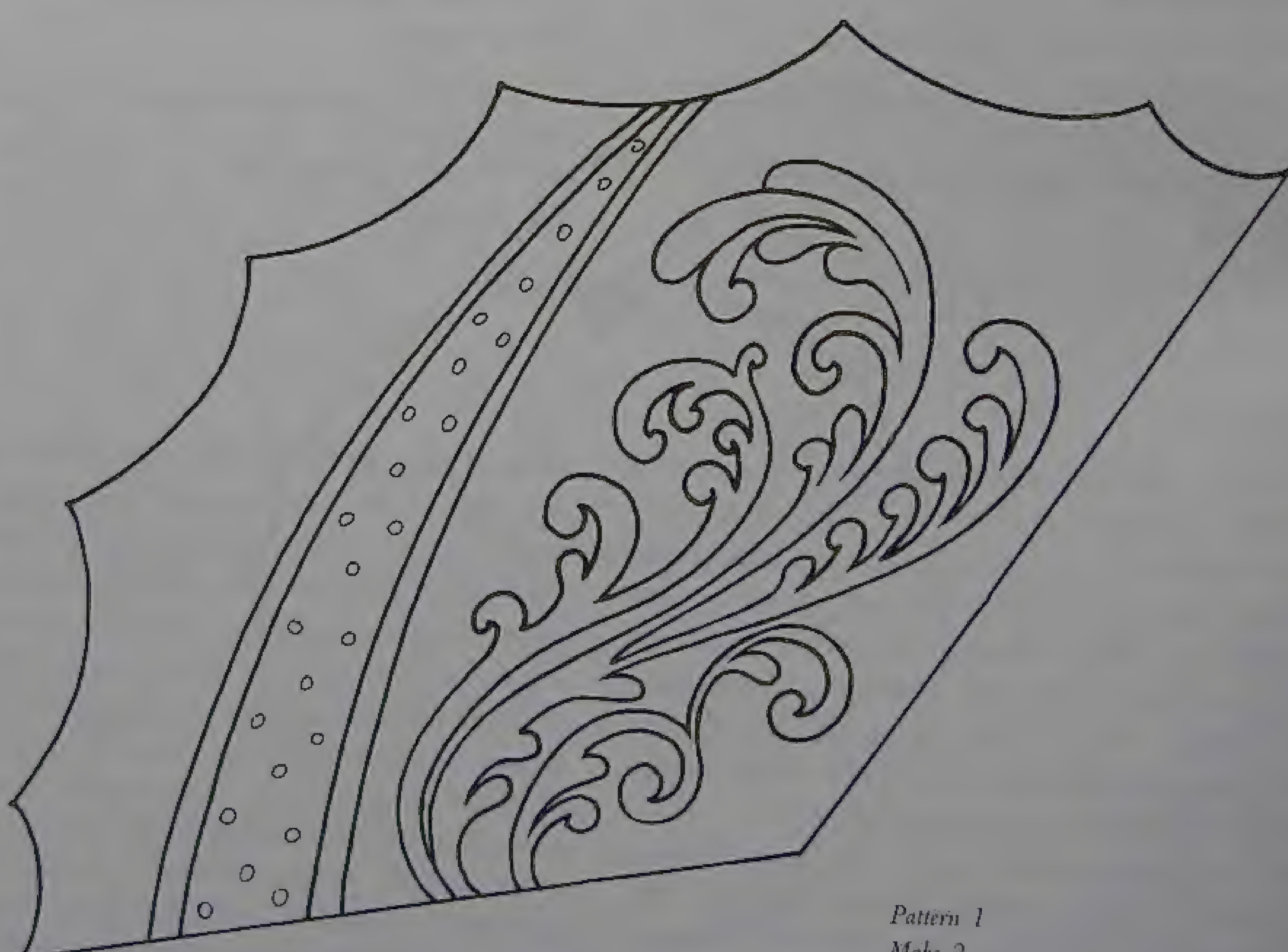
To decorate the cake:

Bake the cakes and let them cool completely. Fill and crumb-coat the cakes (see page 146), and place them on their corresponding foamcore boards. Cover the base and all of the tiers with rolled fondant. Insert dowels in the 2 lower tiers. Glue ribbon around the edge of the base.

To color the tiers and the base, mix red powdered coloring with lemon extract. This mixture should be translucent. Dip a new sponge in the paint and dab it onto the fondant. Cover the cake and base completely. Don't concentrate on one area for too long; the color will start to come off if it's retouched before it dries. Let dry.

Stack the cakes on the base. Wrap red ribbon around the bottom of each tier and hold it in place with a dab of royal icing. Mix 2 heaping tablespoons of clear piping gel with $\frac{1}{8}$ teaspoon of gold powder. Spoon it into a pastry bag with the #2 tip attached and pipe gold lines on the cake, as shown in the photograph.

Using red royal icing, attach the fans. The fan on top is also supported by peonies in the front and back. Place the peonies on the cake and insert the apple-blossom branches.

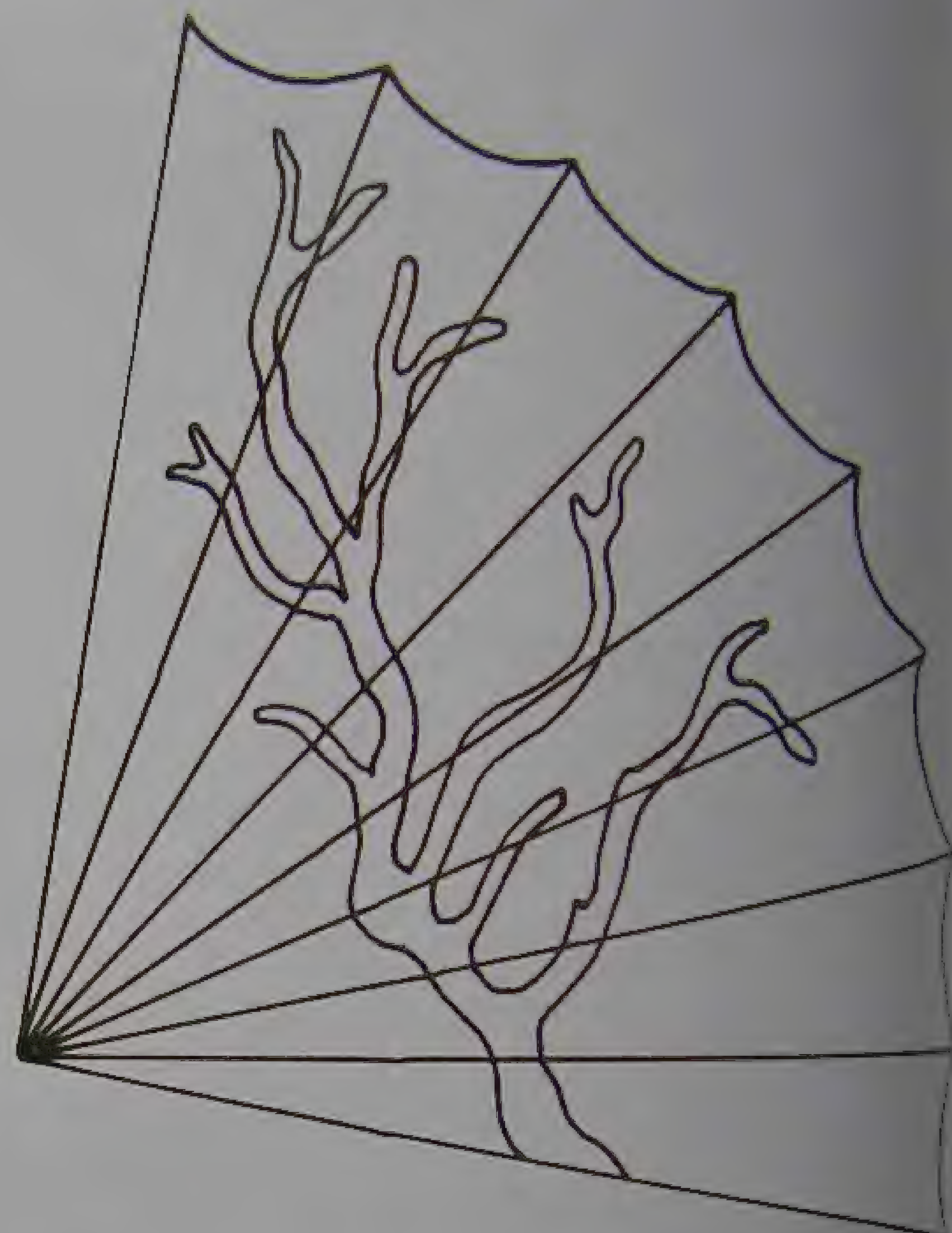


Pattern 1
Make 2



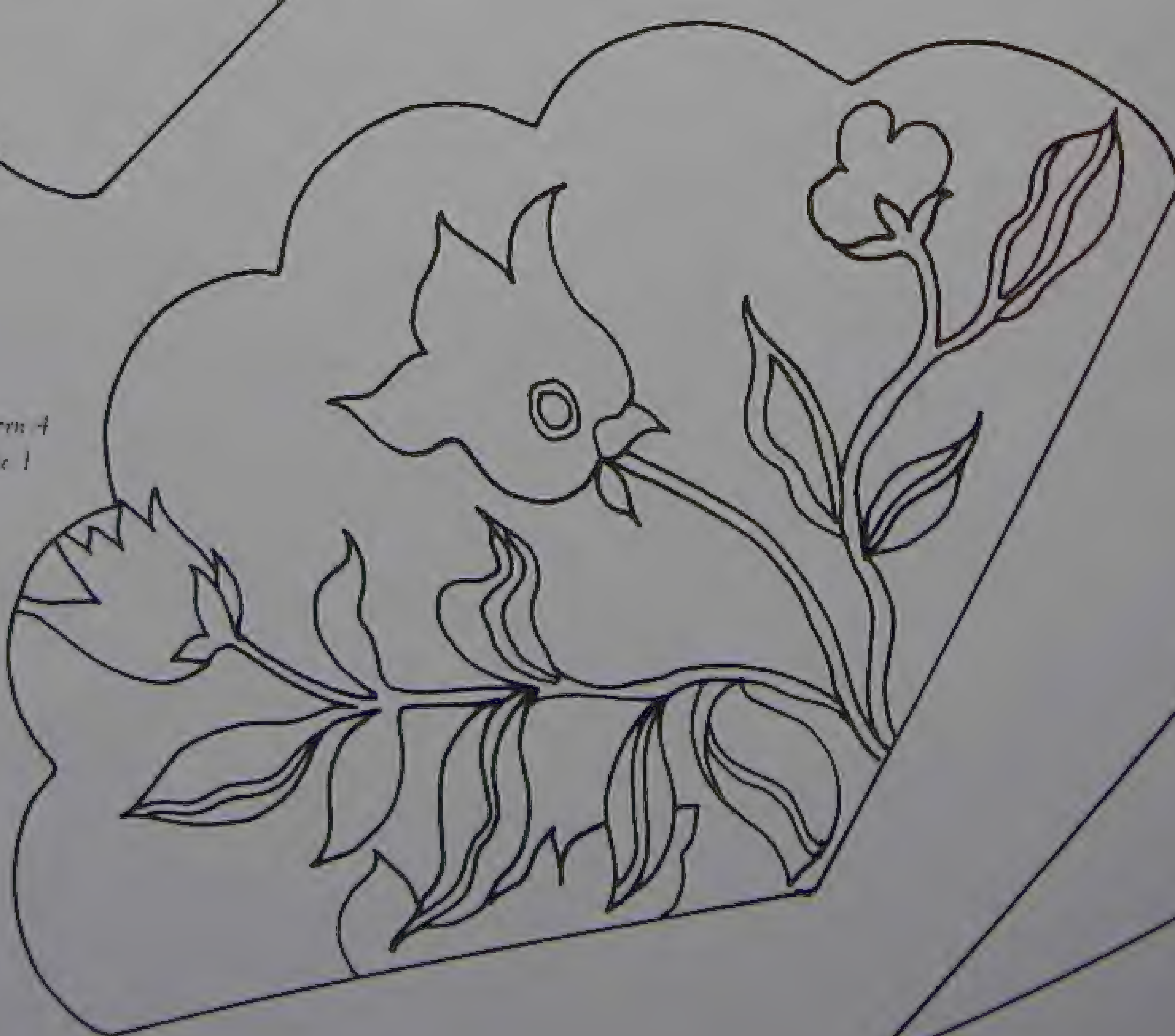


Pattern 2
Make 1



Pattern 3
Make 1

Pattern 4
Make 1





Pattern 5
Make 9

Pas de Deux

Inspiration for wedding cakes can strike at any time. While I was attending a ballet performance, it occurred to me that the pearls and ribbons on the costumes would make a lovely motif for a romantic wedding cake. The pattern is embossed using crimpers and tracing wheels.

Serves 260

Cakes:
- 5-inch square, $2\frac{1}{4}$ inches high
- 7-inch square, $3\frac{1}{4}$ inches high
- 9-inch square, $3\frac{3}{4}$ inches high
- 12-inch square, 4 inches high
- 15-inch square, 5 inches high

gum paste (page 155)
pizza cutter
ridged rolling pin
toothpicks
thin sewing needle
dental floss
nontoxic white, pink, blue, green, yellow, and purple iridescent powdered coloring
lemon extract
small paintbrush
20-inch square base, $\frac{1}{2}$ inch thick
royal icing (page 144)
$\frac{1}{2}$-inch-wide white ribbon for the edges of the base and tiers
white glue
5-, 7-, 9-, 12-, and 15-inch foamcore squares
rolled fondant (page 142)
30-60-90-degree triangle
diamond-shaped crimpers
tracing wheel and zigzag wheel
$\frac{1}{4}$-inch-thick wooden dowels
#26 white cloth-covered wires
pastry bag and coupler
tip #2

In advance:

Make 60 gum-paste loops of various colors and sizes, from $1\frac{1}{2}$ to 3 inches long (see page 155). Make them in different textures, rolling some with the ridged rolling pin.

Use gum paste to make 200 $\frac{1}{2}$-inch-wide pearls and 40 multicolored $\frac{3}{4}$- to 1-inch-wide balls. Let them dry overnight. Insert toothpicks into the balls.

String the pearls, using a needle threaded with dental floss. Double the floss and knot the ends together. Insert the needle through the pearls as you would do with a real string of pearls, leaving a knot at each end of the string. Make 10 strings of different lengths, ranging from 15 to 35 pearls. Carefully paint the pearls with a mixture of white iridescent powder and lemon extract. Let them dry for 24 more hours. Paint the balls various colors in the same manner.





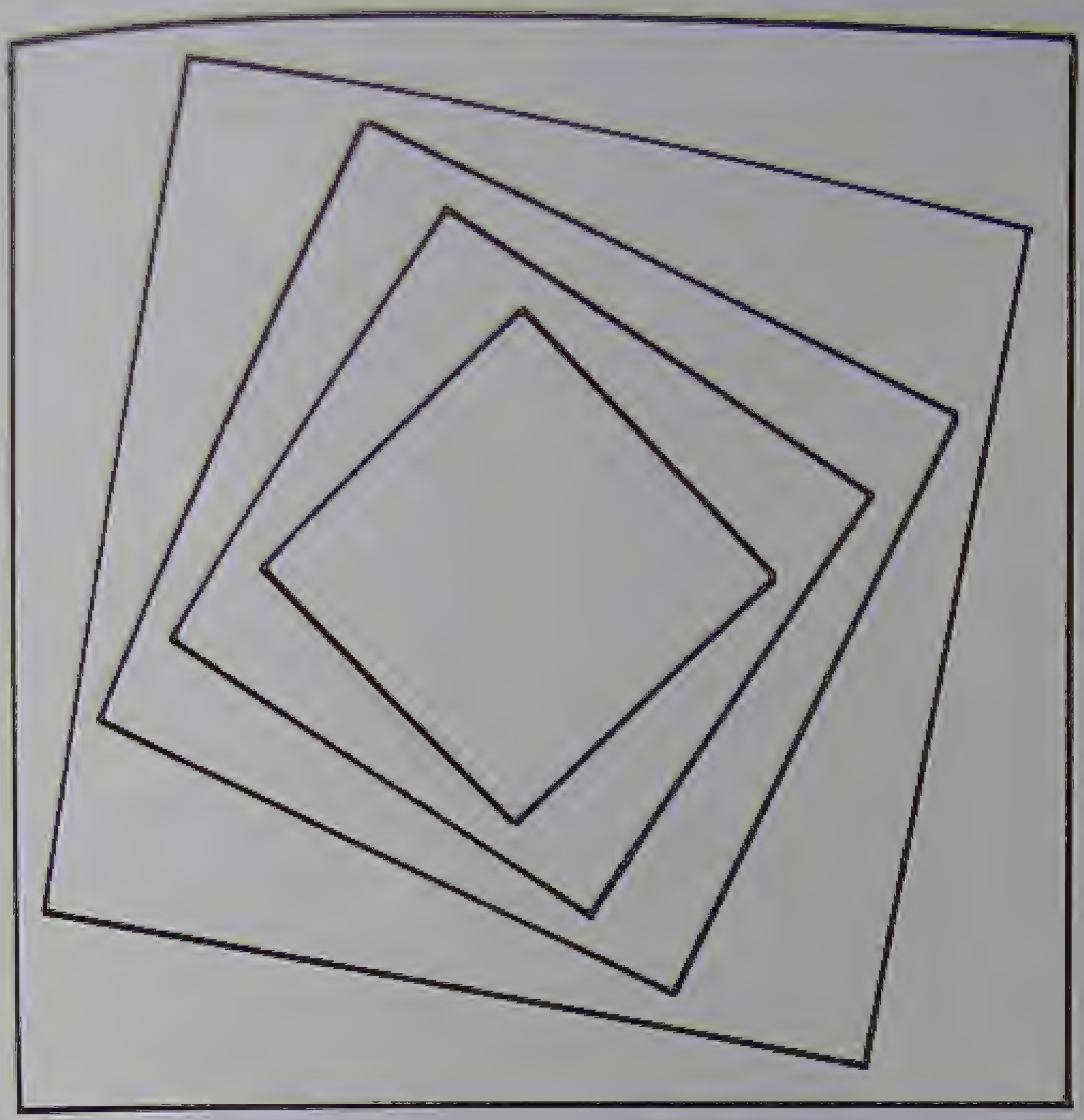


Figure 1
Top View

Cover the base with thinned white royal icing. Let dry. Glue ribbon around the edge of the base.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore squares. Cover and decorate only one tier at a time, as the fondant needs to be fresh and soft when crimping and embossing. The tiers will be stacked in a spiral, so be sure to outline the top of each tier with the cake pan of the tier above. With the position marked, you will know where to stop decorating.

Cover the bottom tier with fondant and place it on the prepared base. Use the triangle as a guide to emboss diagonal lines in the icing. Using the crimpers, tracing wheel, and zigzag wheel, emboss designs at random angles, as shown in the photograph. Pipe lines of white royal icing, using the #2 tip, to give the design dimension. Pipe similar patterns on the base.

Emboss designs on the other tiers. Paint some of the designs and lines with white iridescent powder mixed with lemon extract.

Insert the dowels and stack the cakes as shown in figure 1. Attach ribbon around the bottom edge of each tier, using dabs of icing. Add the strands of pearls. To hold them in place, bend a medium gauge wire in half and place one end of the string inside. Twist the ends of the wire together into a loop (figure 2). Repeat on the other end of the strand. Insert one end of the strand into the cake and position as shown in the photograph. Pipe a little royal icing on the back of one or two of the pearls to keep them from moving. Be sure to remove the wires before cutting the cake!

After all of the pearls have been applied, attach clusters of ribbon loops around the cake with royal icing. Attach the balls to the cake by inserting the toothpicks.

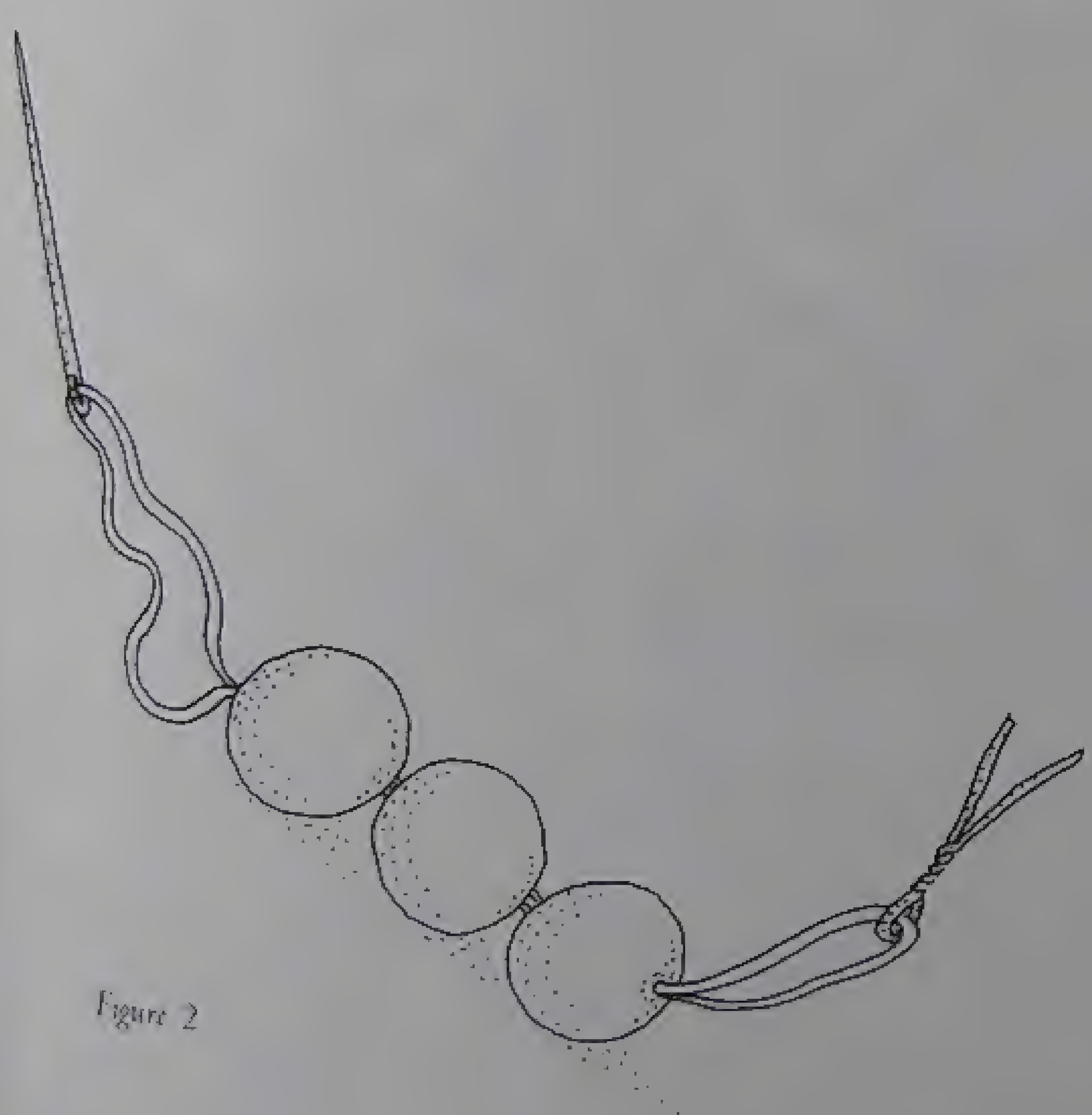


Figure 2



Golden Wedding Cake

This cake was created for a couple who celebrated their fiftieth anniversary. It would be perfect for a wedding with a white-and-gold color scheme.

Serves 335

Cakes:
- 6-inch petal, 4 inches high
- 8-inch round, 4 inches high
- 12-inch round, 4 inches high
- 16-inch round, 4 inches high
- 20-inch octagon, $4\frac{1}{2}$ inches high

royal-icing decorations (pages 150–154):
- 25 pale-purple hyacinths on stems
- 30 leaves on stems
- 8 grape clusters

gum-paste decorations (pages 155–166):
- 55 roses and buds
- 40 medium and large leaves
- 12 bows, 4 inches long and $1\frac{1}{2}$ inches wide

nontoxic gold and white iridescent powder
lemon extract
medium-sized flat paintbrush
8 columns, 5 inches high
3-inch- and 5-inch-wide Styrofoam balls, cut in half
2 7- and 12-inch separator plates
royal icing (page 144)
gum paste (page 155)
wax paper
22-inch round foamcore board
24-inch round base, $\frac{1}{2}$ inch thick
white glue
$\frac{1}{2}$-inch-wide white ribbon to cover the edges of the base and tiers
8- and 16-inch round foamcore boards
20-inch foamcore octagon
rolled fondant (page 142)
X-acto knife
right triangle
flexible cardboard
tracing wheel
$\frac{1}{4}$-inch-thick wooden dowels
$\frac{3}{16}$-inch gold dragées
gold bride and groom, 3 inches high
pastry bags and couplers
tips #1, #2, #3, #4, #8, #10, #16, and #65

In advance:

Make all of the royal-icing and gum-paste flowers, leaves, and grapes. When they are dry, mix gold iridescent powder with lemon extract and brush the edges gold. Paint the columns gold. Use royal icing to attach a 5-inch Styrofoam half-ball to the center of one of the 12-inch separator plates and a 3-inch half-ball to the center of one of the 7-inch plates. Make sure that the pegs on the plates are facing up. Place the columns on the pegs, then insert the stemmed flowers and leaves into the Styrofoam balls, using royal icing piped from the #16 tip to hold them in place. Be careful not to let the flowers exceed the height of the columns. Place the top separator plates on the columns.

Next, make the 12 gum-paste bows. To make a bow, roll out gum paste to a thickness of about $\frac{1}{16}$ inch. Cut a strip $1\frac{1}{2}$ inches wide and 10 inches long. Brush a little water on each end and fold the ends to meet in the center of the strip. Crumple 2 small pieces of paper toweling and place them in between the loops to keep them from collapsing while they dry. Pinch the center together. Let dry overnight.

To make the center knot, cut a strip of gum paste 1 by 3 inches and $\frac{1}{16}$ inch thick. Brush the back with a

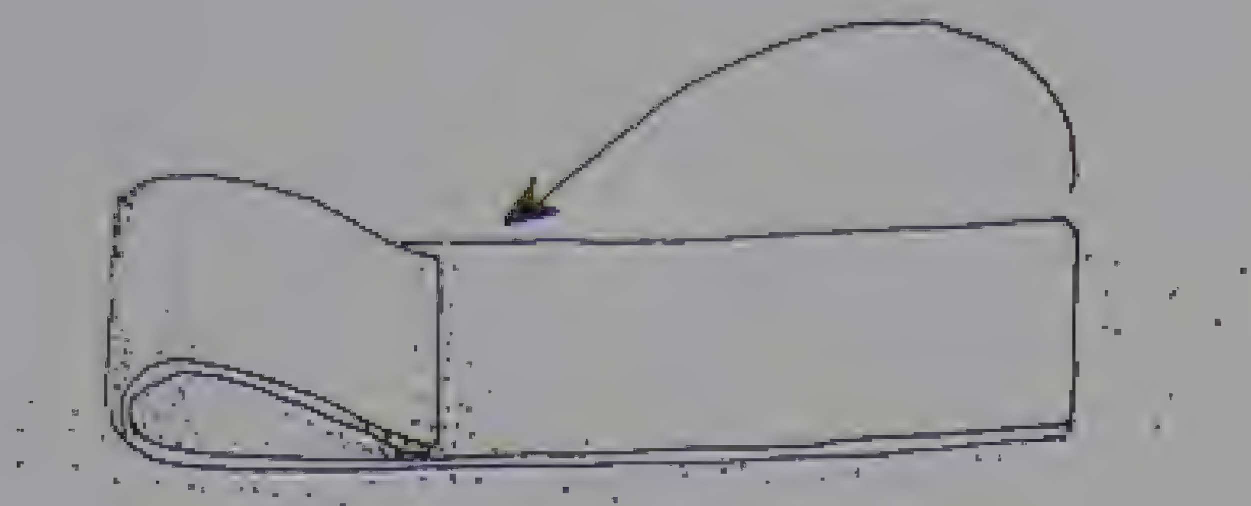


Figure 1

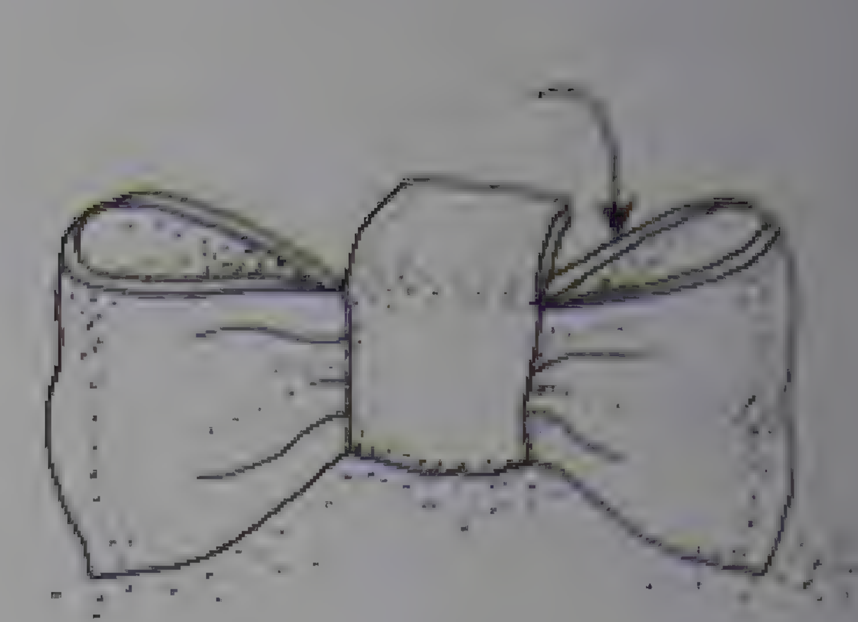


Figure 3

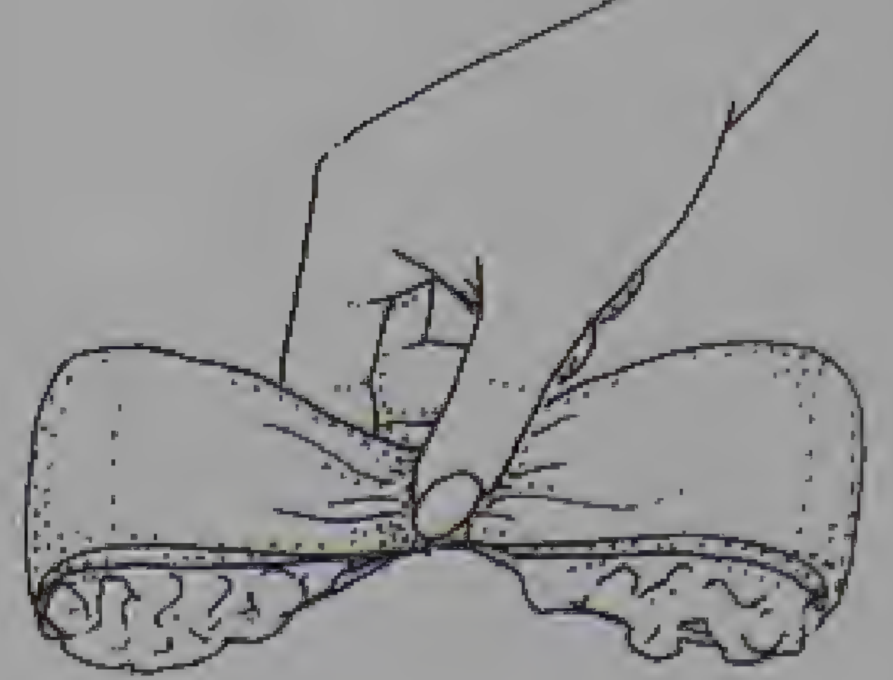


Figure 2

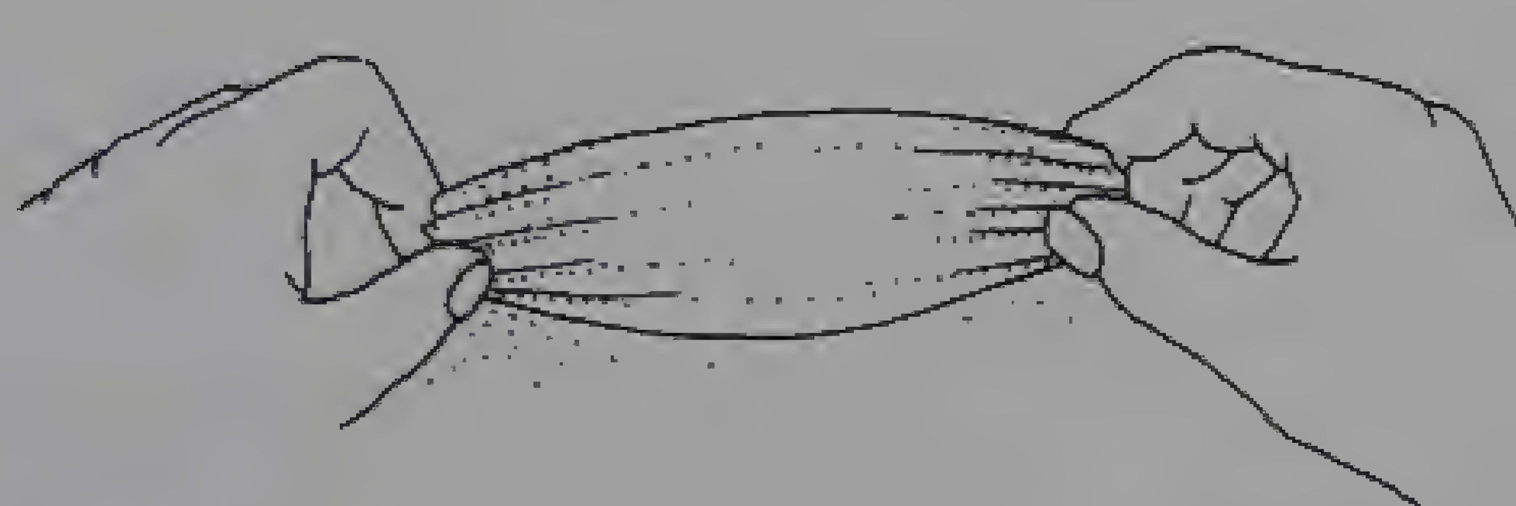


Figure 4

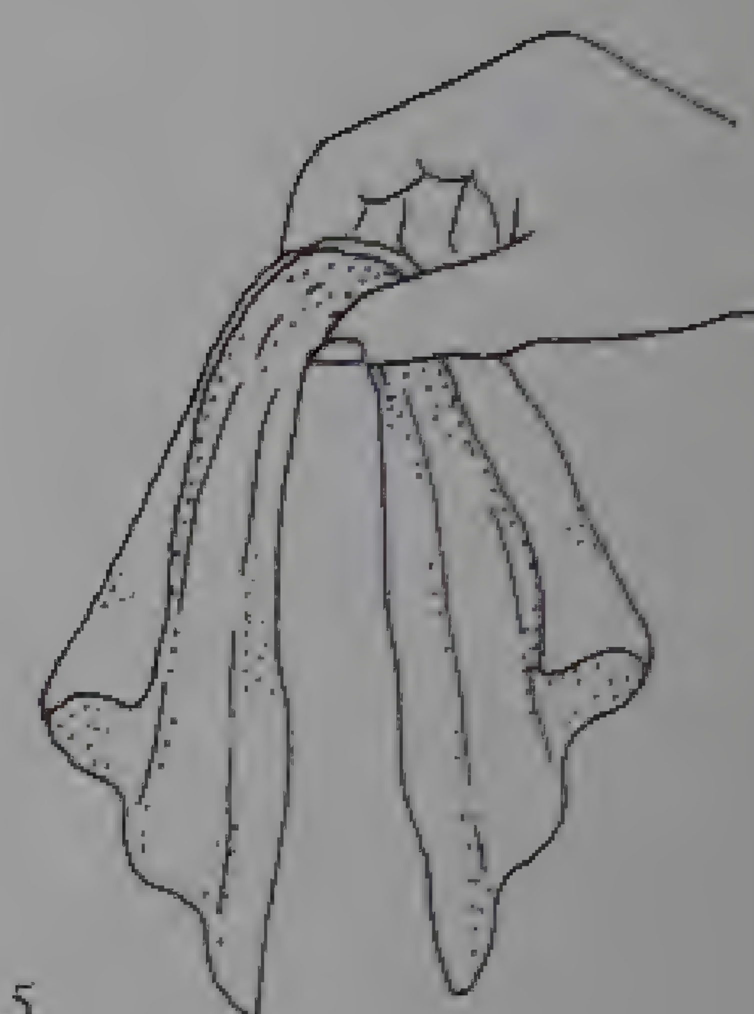


Figure 5

little water and attach it to the center of the bow, with the seam meeting in the back. Let dry 24 more hours.

The top ornament is made of white royal icing on wax paper. Using pattern 1, pipe 3 curved parallel lines, using the #8 tip. Then overpipe zigzag lines with the #4 tip. Pipe a base with the #16 tip. Attach the royal-icing grapes around the surface, then fill in with leaves piped from the #65 tip. Pipe a bow in the center of the top, using the #10 tip. Let dry completely. Carefully turn the design over and repeat on the back to reinforce and strengthen it. Let dry. When the icing is dry, brush it with gold paint.

To make the $\frac{5}{16}$-inch-wide disks, thin a little royal icing slightly until a dot piped from the #2 tip does not come to a point. Pipe 100 dots on wax paper. Let dry. Paint gold.

Glue the 22-inch foamcore board to the bottom of the base and weigh it down with heavy books while the glue dries. This will reinforce the base for this very large cake. Cover the base with thinned white royal icing. Let dry. Glue ribbon around the edge of the base.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards and on the 2 top separator plates. Cover the 6-, 8-, and 16-inch tiers with rolled fondant. Quilt the other tiers one at a time immediately after covering with fondant (see page 171). Use the X-acto knife to cut a flexible cardboard triangle for quilting. Quilt the sides of the tiers with double lines, $\frac{1}{4}$ inch apart. Place the 20-inch octagon on the prepared 24-inch base. Insert dowels in all the tiers.

Paint the quilted layers with white iridescent powder mixed with lemon extract. Place a gold royal-icing disk at the intersections of the embossed lines, then attach 4 dragées around each disk with dots of royal icing, in a T shape.

Pipe the floral pattern (pattern 2) on the 12- and 20-inch tiers with royal icing and the #2 tip. Let dry. Brush the pattern lightly with the gold paint.

Attach ribbon around the bottom edge of each tier with dots of royal icing.

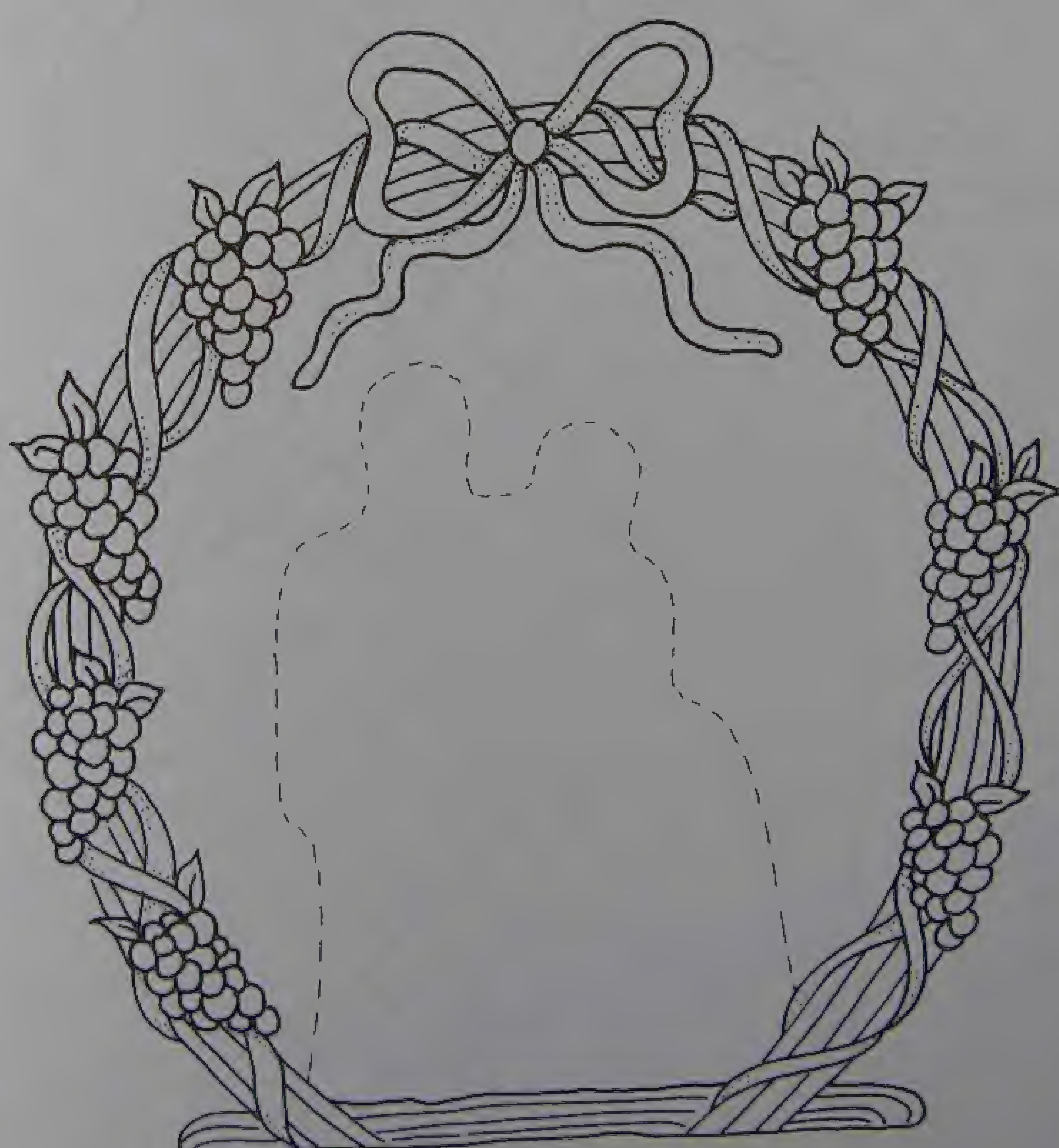
To make the swags, mark the 12-inch tier with 4 equally spaced divisions and the 20-inch tier with 8 divisions, as described on page 173. Knead an equal amount of gum paste and fondant together. Roll out and cut pieces that are about $\frac{1}{16}$ inch thick, $3\frac{1}{2}$ inches wide, and 2 inches longer than the distance between the marks. Gather and fold the ends accordion-style (figure 4). Brush the backs of the strips at the ends with a little water and attach them to the cake at the marks.

To make the hanging ribbons, cut out pieces of the gum-paste mixture, using pattern 3. With your fingers, gather the center and fold as shown in figure 5 Brush the back with a little water and attach to the cake at the marks.

Secure the bows to the tops of the trailers with a little royal icing. Paint the swags, bows, and trailers with gold paint.

To assemble the cake, stack the tiers, separator plates, and columns. Attach the top ornament with royal icing and surround it with flowers and leaves. Place the bride and groom on top.

Attach the remaining flowers and leaves to the top of the 16-inch tier, as shown in the photograph.



Pattern 1

Pattern 2





Pattern 3
Make 12



Chocolate Fantasia

The layers of this unusual cake are not stacked in the traditional way, but instead are shaped and assembled to create a piece of edible sculpture. I based the chocolate designs on art deco metalwork recently on exhibit at the Metropolitan Museum of Art in New York City, but feel free to dream up creative decorations of your own.

Serves 350

Cakes:
- 5-inch round, 4 inches high
- 6-inch round, 3 inches high, made from the 12-inch layer
- 8-inch round, 3 inches high
- 10-inch round, 3 inches high
- 10-inch round, 4 inches high
- 12-inch round, 3 inches high
- 14-inch round, 4 inches high
- 18-inch round, 4 inches high

round foamcore boards that correspond to the cake sizes (including 2 10-inch boards)
4 foamcore rectangles, 23 by 30 inches
X-acto knife
18-inch ruler
$1\frac{1}{2}$-inch-thick roll of masking tape
white glue
royal icing (page 144)
eggshell-colored paste food coloring
$\frac{3}{4}$-inch-wide white ribbon to cover the edge of the base
white and dark modeling chocolate (page 141)
variety of flower and leaf cutters (pages 167–169)
rolled fondant (page 142)
$\frac{1}{4}$-inch-thick wooden dowels
small rolling pin
gum-paste ball tool
small paintbrush

In advance:

To make the base and the boards for the tiers, arrange one of the 10-inch foamcore boards along with the 12- and 18-inch boards on one of the foamcore rectangles, as shown in figure 1. Outline the large shape on the rectangle and the overlapping areas on the round boards, as indicated in the figure. Using an X-acto knife, cut out the large shape and overlapping areas on the round board.

Enlarge the large cutout on another foamcore rectangle (figure 1), using the roll of masking tape (see page 173). Cut out this shape, then use it to draw and cut out 2 more from the other rectangles. Glue these 3 shapes together, weighing them down with heavy books as they dry. (This board forms the base for the whole cake; the smaller boards serve as the templates and boards for the individual tiers.) When the glue is dry, add a little eggshell coloring to some thinned



royal icing and cover the top of the base. Let dry. Glue ribbon around the edge.

Cut out the overlapping areas from the remaining round boards, using figure 2 as a guide.

Make the modeling chocolate and let it rest overnight. Roll out the chocolate about $\frac{1}{16}$ inch thick on a surface dusted lightly with confectioners' sugar. Cut out a variety of flowers, layering white and dark cutouts to give the flowers dimension. Use your imagination to create unusual combinations of flowers and leaves. Figure 3 shows a few ideas for flowers.

To decorate the cake:

Bake the cakes and let them cool completely. Fill the tiers and place their corresponding boards on top. Cut the tiers into the shapes of the boards. Cut the 6-inch tier from the remains of the 12-inch tier. Assemble the tiers on the boards and cover with rolled fondant tinted eggshell to match the base. Insert the dowels and stack the tiers on the prepared base.

Roll out long strips of dark-chocolate modeling paste and attach it to the bottom edge of each cake. Brush the back of each strip with a little water if it doesn't stick to the fondant. Press the ball tool into the strips in an even pattern. Roll out long, thin strips of the chocolate and form them into spirals. Attach them to the cake with a little water. Using the photograph as a guide, add curved strips, leaves, flowers, and dots made from small balls of chocolate, brushing them all with water to help them adhere to the cake.

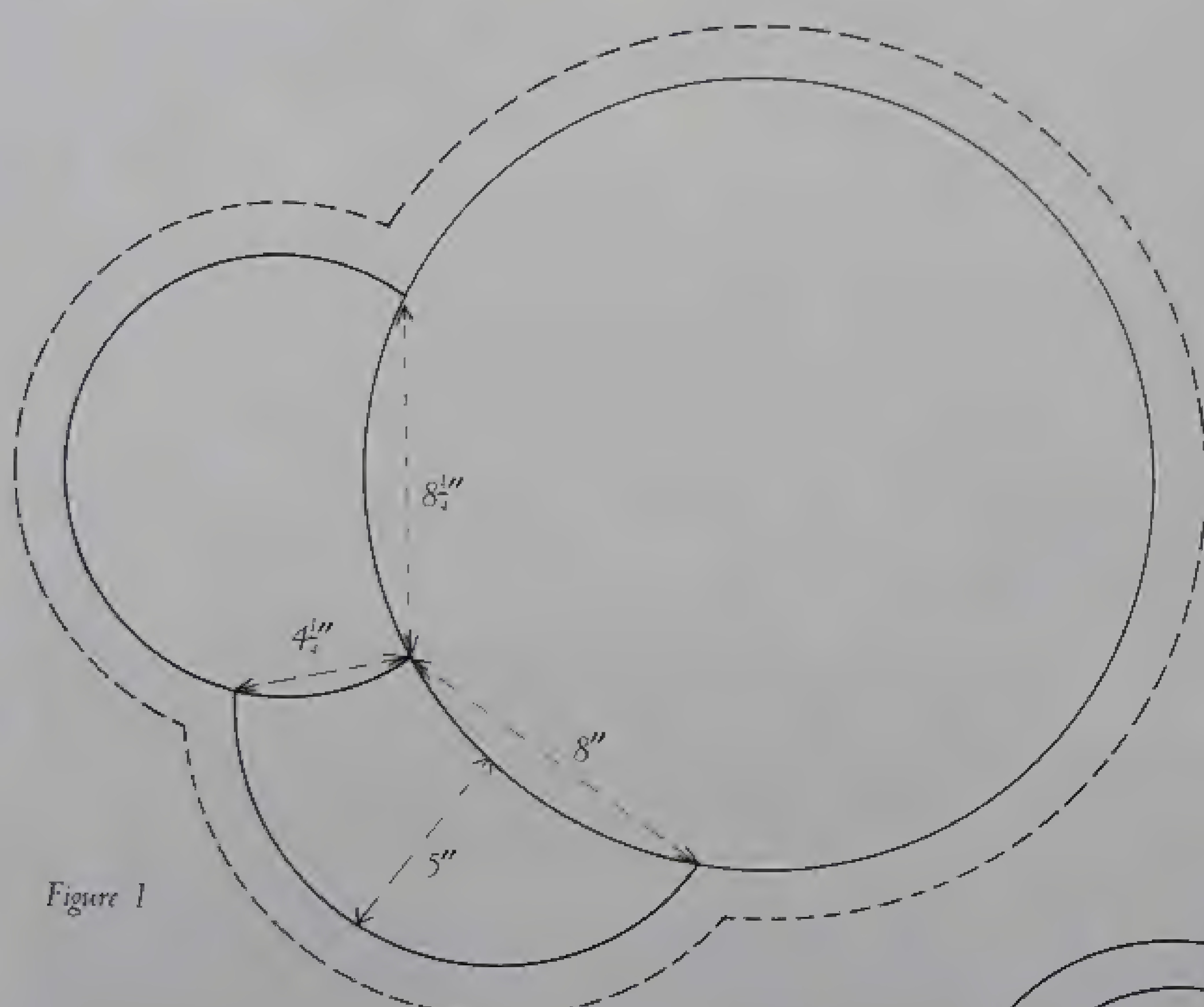


Figure 1

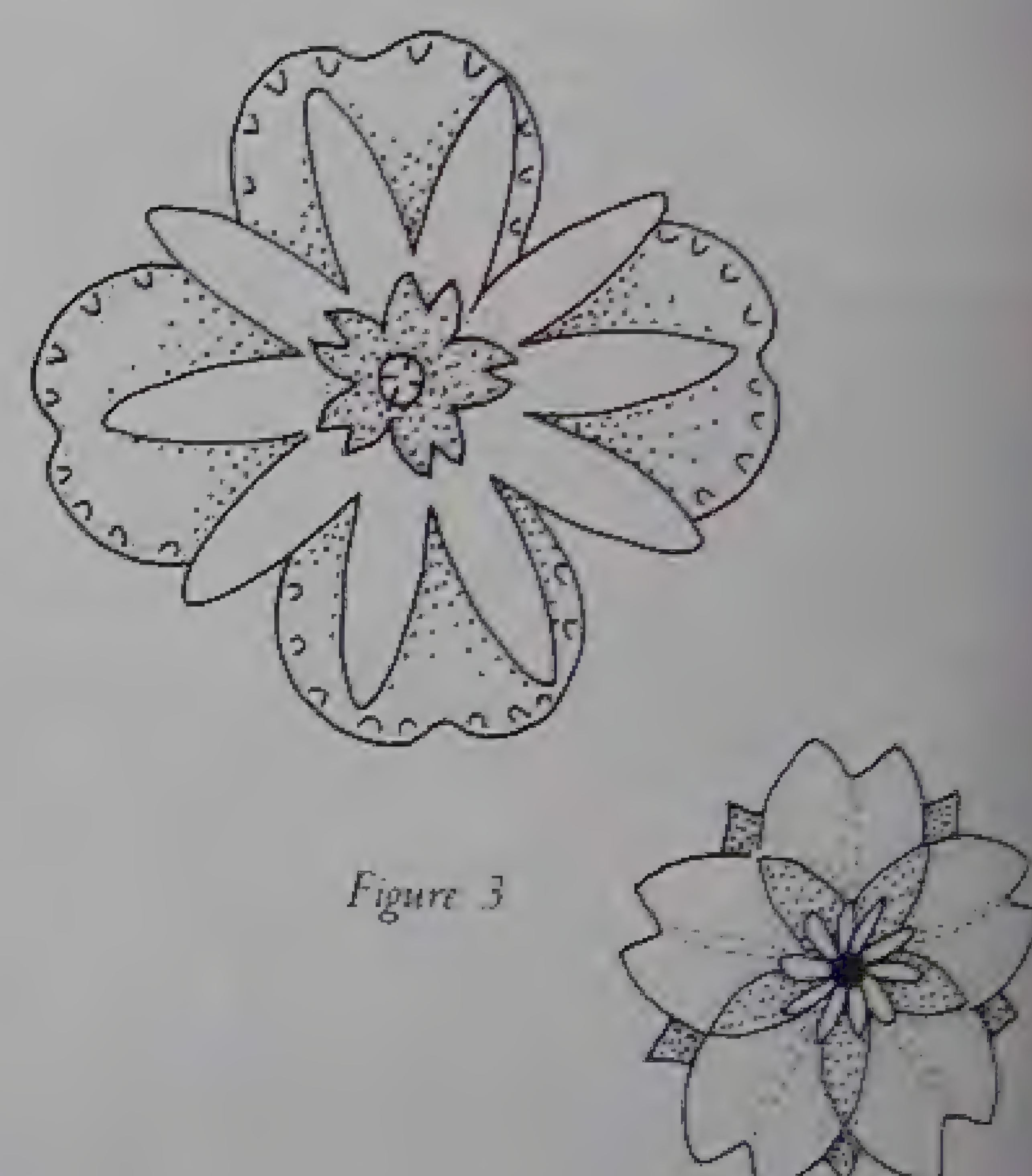


Figure 3

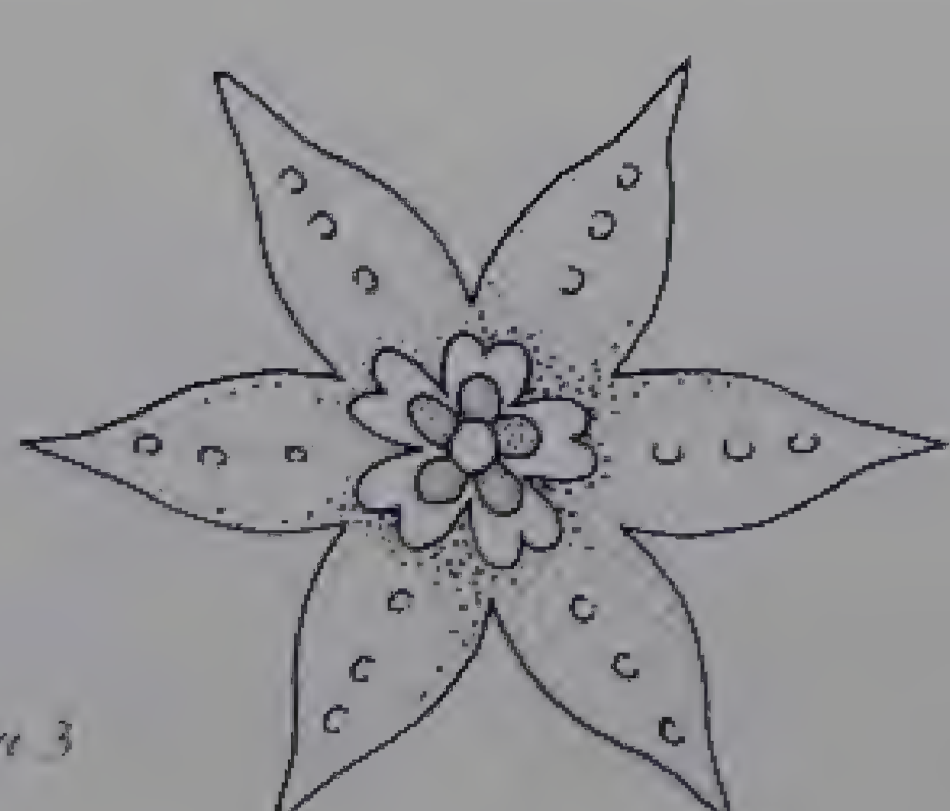


Figure 3

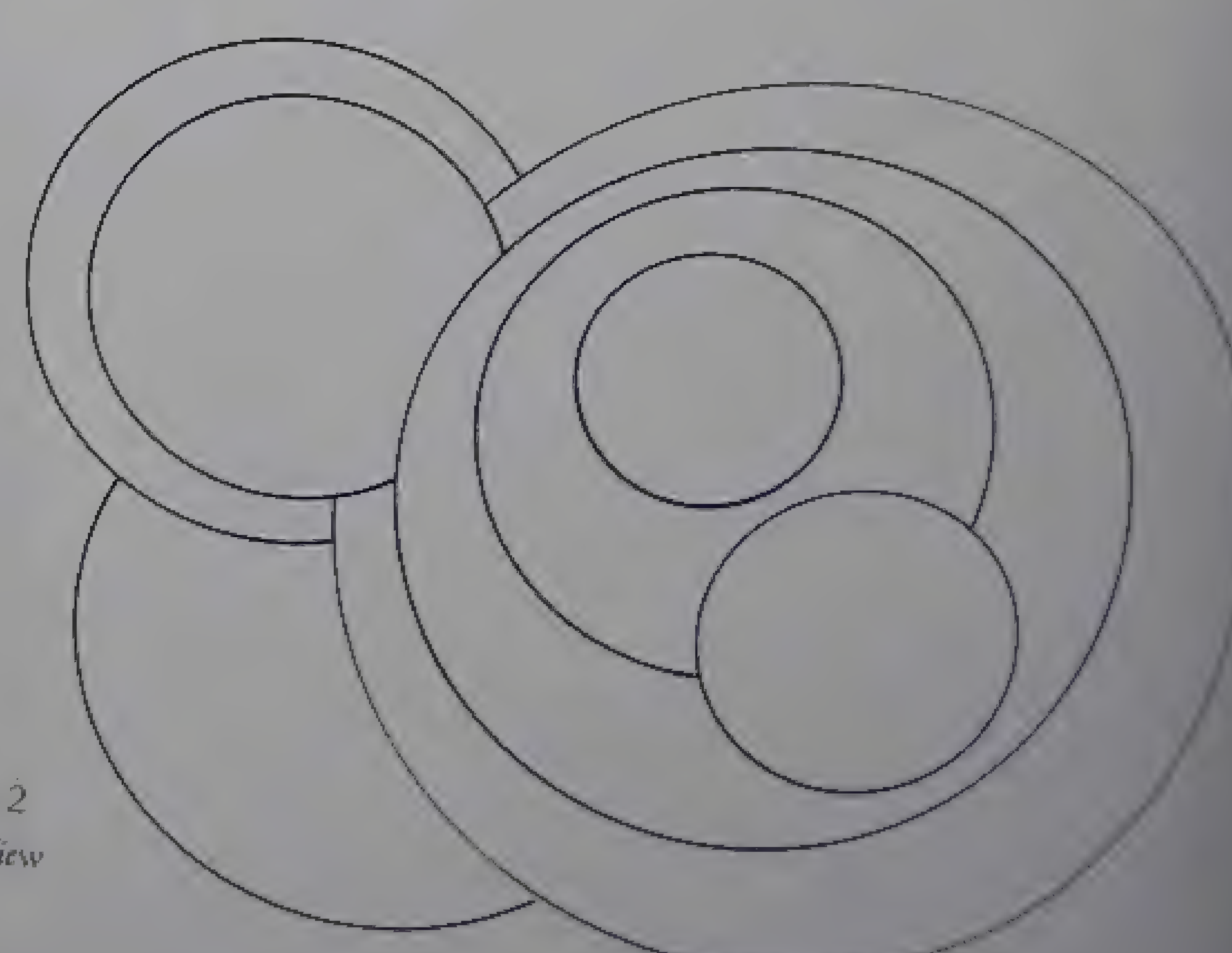


Figure 2
Top View



Winter



Valentine Cake

A one-tier, heart-shaped cake is ideal for a smaller wedding. The idea for this design came from layered cut-paper decorations on a beautiful greeting card. The wreath of flowers and birds is made from layered shapes of run-in sugar that add a lush note to the subtle elegance of this simple cake.

Serves 70

15-inch heart-shaped cake, 4 inches high
heart-shaped base, $\frac{1}{2}$ inch thick and $1\frac{1}{2}$ inches larger than the cake on all sides (made from 2 18-inch foamcore squares)
$1\frac{1}{2}$-inch-thick roll of masking tape
X-acto knife
white glue
royal icing (page 144)
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
cookie sheet
wax paper
15-inch foamcore heart
small serrated knife
rolled fondant (page 142)
eggshell-colored paste food coloring
pure white royal buttercream icing (page 139)
pastry bags and couplers
tips #1.5, #2, and #14

In advance:

Make a heart-shaped foamcore base, as directed in the section on bases (page 173). Cut out the shape with the X-acto knife and glue the board onto another piece of foamcore. When the glue is dry, cut the second layer around the first. Cover the board with thinned white royal icing. Let dry. Glue ribbon around the edge of the board.

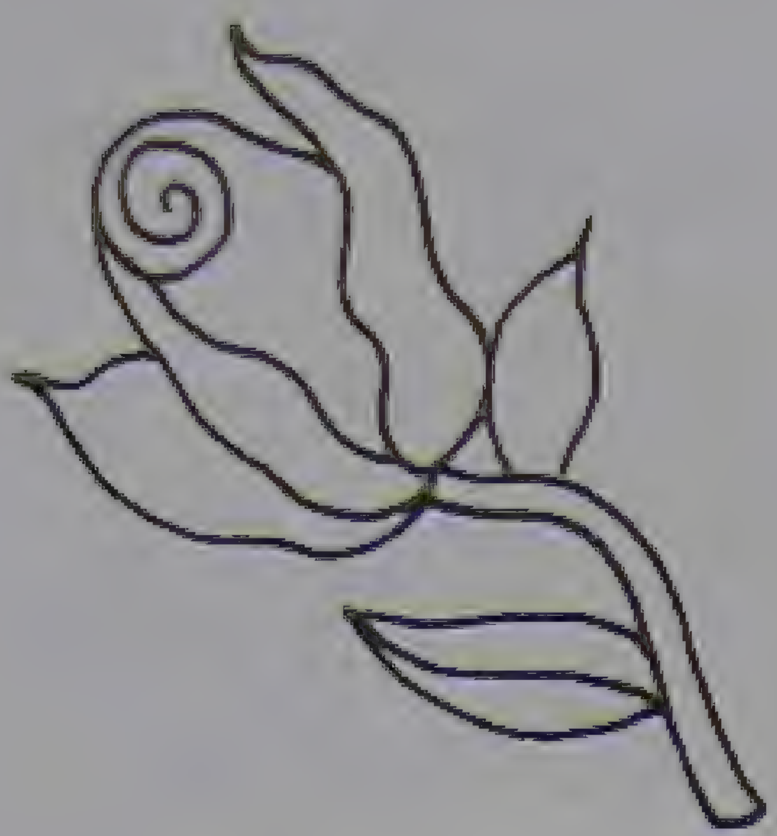
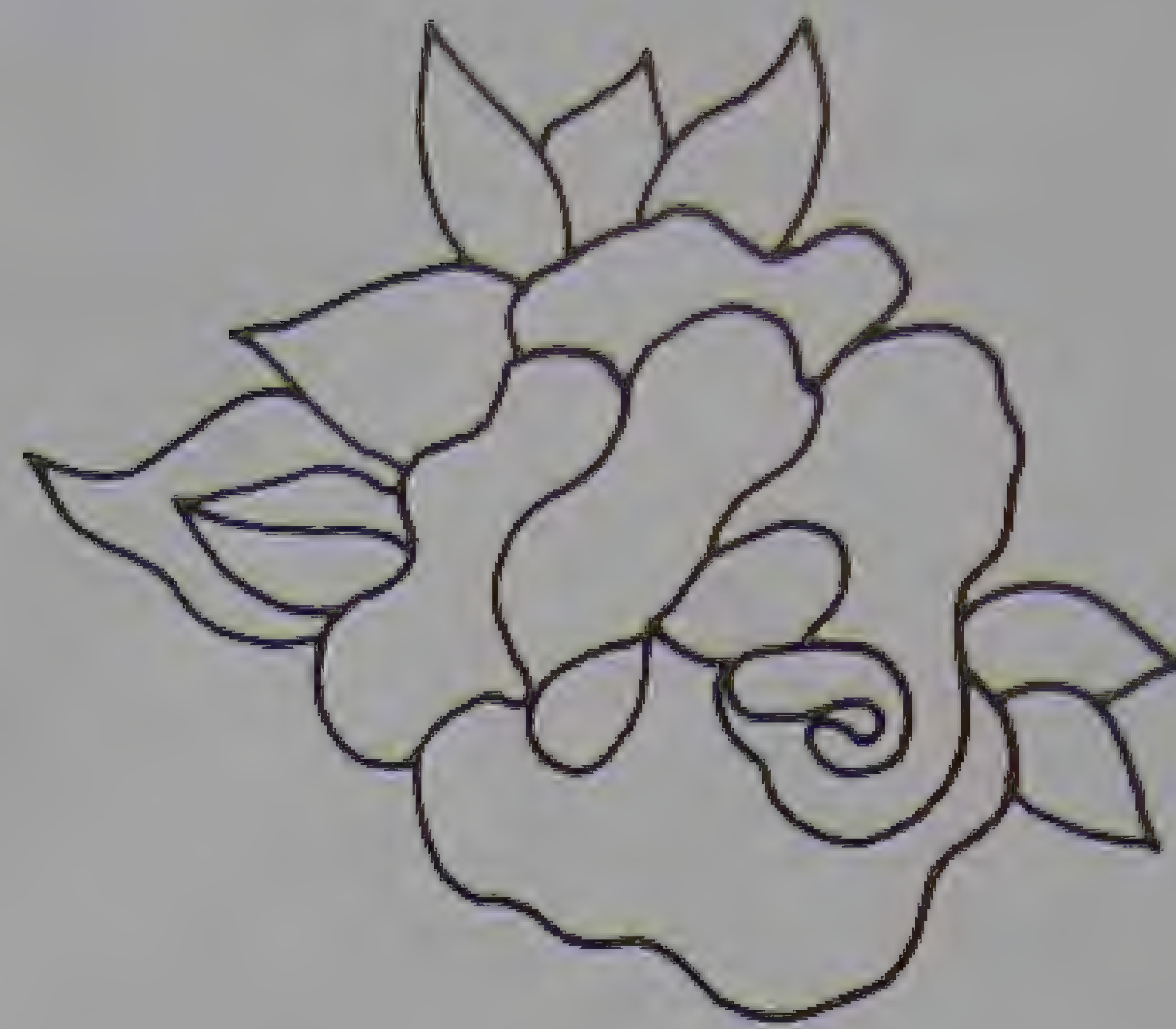
Next, make the run-in sugar decorations. Place the patterns for the birds and flowers (patterns 1–14) on a cookie sheet and cover them with wax paper. Outline the designs for the 2 birds and 45 flowers with royal icing, using the #1.5 tip. Fill in the designs with thinned royal icing from the same tip. Make about 100 partial flowers, such as petals and buds, to add dimension to the whole flowers when placed on top. Let dry completely.

To decorate the cake:

Bake the cake layers and let them cool completely. Add filling, then place the cake on the foamcore heart. Wrap and refrigerate for a few hours. With a serrated knife, carefully shave off the top edge a little at a time to create a curved, pillowlike surface. Crumb-coat the cake (page 146), then cover it with rolled fondant. Place the cake on the prepared base.

Tint some royal icing with eggshell paste coloring. Using the #14 tip, pipe fleurs-de-lis in a grid pattern over the surface of the cake. Pipe small eggshell dots between the fleurs-de-lis, using the #2 tip.

Pipe a generous amount of white royal buttercream on the backs of 13 flowers, using the #14 tip, and arrange the flowers in a heart shape on top of the cake. Add partial flowers, reserving some for the base, and place the birds on top. Attach the remaining flowers around the base with royal buttercream, standing them upright at a slight angle against the cake, as shown in the photograph. Add partial flowers where needed.


Patterns 1–14







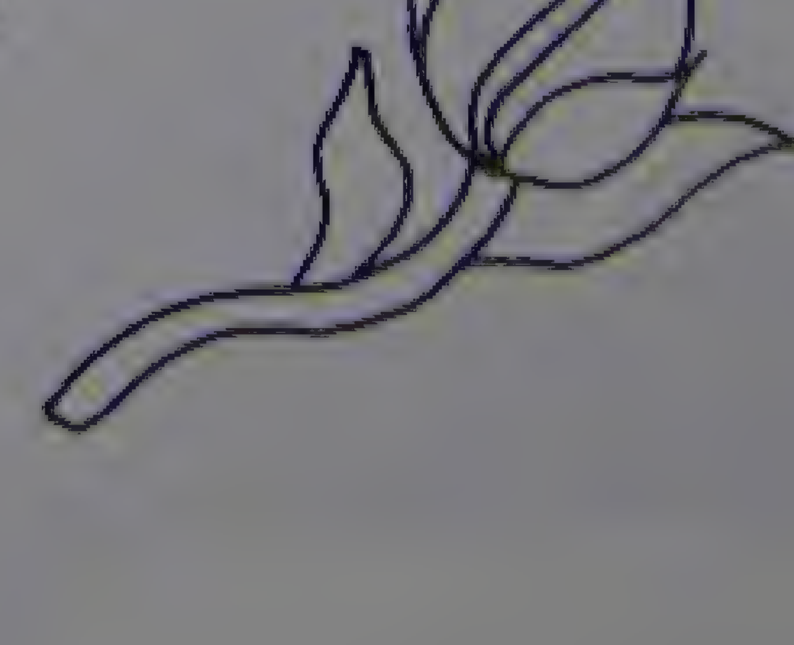












Fabergé Topiary

I created this cake for the wedding of Tracy Young and Philippe Content at the Meridien Hotel in Boston. The event was held in a lovely, ornate room decorated with gold accents. Tracy wanted a very unusual and elegant cake, so we decided that a topiary design by Fabergé would make a fitting confection for both the room and the occasion.

Serves 100

2 10-inch square cakes, each 4 inches high
18- and 20-inch foamcore squares, each $\frac{1}{2}$ inch thick
white glue
rolled fondant (page 142)
green and royal-blue paste food coloring
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
pastry brush
gum-paste decorations:
  150 green leaves, 100 large and 50 small (page 166)
  30 small 2-piece roses (page 163)
2 $12\frac{1}{4}$-inch-long hollow plastic tubes, $\frac{3}{4}$ inch wide (found in cake-decorating supply stores)
8-inch-wide Styrofoam egg
hot-glue gun
gum paste (page 155)
veining tool
4 bamboo skewers
block of Styrofoam for drying
royal icing (page 144)
nontoxic gold, white, red, and pink iridescent powdered coloring
small paintbrush
4 3-inch Styrofoam cubes
lemon extract
ragged-edge leaf cutter
long, straight pin
small and medium calyx cutters
trumpet-flower tool
spool of florist's wire
12 sugar molds (page 170):
  8, made in 2-inch-high bell molds
  4, made in 2-inch-wide tart pans
X-acto knife
wax paper
10-inch square of heavy cardboard, $\frac{1}{2}$ inch thick
10-inch foamcore square
$\frac{1}{4}$-inch-thick wooden dowels
cardboard
tracing wheel
$\frac{3}{8}$-inch-wide wooden dowel, 13 inches long, sharpened at one end
pizza cutter
pastry bags and couplers
tips #13, #16, #30, and #352

In advance:

Glue the 18-inch foamcore square, centered, on the 20-inch square to form the base. Tint 1 pound of fondant green and 1 pound light blue, then knead them together until just marbleized. Roll out the fondant until it is about $\frac{1}{8}$ inch thick and large enough to cover the base. Brush the back of the fondant with a little water until sticky. Invert the base on the fondant, then flip both over and smooth the fondant. Cut off the excess around the edge. Glue ribbon around the edge of each board. Brush a little water on the surface with a pastry brush. This will give the fondant a marblelike sheen. Let dry.

Make the gum-paste leaves and let them dry overnight. Insert one of the plastic tubes about 3 inches

into the Styrofoam egg and use the hot-glue gun to glue it in place. Cut a strip of gum paste to fit around the tube and brush it with water to make it sticky. Cover the tube, leaving about $2\frac{1}{2}$ inches exposed at the bottom. Make indentations with the veining tool in the gum paste, as shown in the photograph, to give the impression of bark.

Stick the 4 bamboo skewers into the block of Styrofoam to hold the Styrofoam egg as you decorate. Insert the egg partway onto the skewers, with the tube facing up. Using green royal icing, attach about half of the small gum-paste leaves around the bottom so that they point down and overlap. Then attach the large leaves, overlapping as you work your way to the other end of the egg. When you near the top, let the icing dry for an hour or so, then turn the tree over and insert the trunk into the Styrofoam to keep it upright. Finish the top with small leaves. Let dry.

Make the gum-paste roses and dust them with pink or white iridescent powder. Let dry. Attach them to the leaves on the tree with green royal icing, as shown in the photograph.

Make the legs of the planter from the 3-inch Styrofoam cubes. Cut 12-by-3-inch strips of rolled fondant and brush with water until sticky. Cover the sides of the cubes, leaving the top and bottom uncovered. Then cut 12-by-$\frac{3}{8}$-inch strips of fondant and attach them with water to the bottom edge of each leg. Wrap $1\frac{1}{2}$-inch-wide strips down each corner.

Make 20 gum-paste balls, $\frac{1}{2}$ inch wide, and flatten one side so they resemble gumdrops. Attach the flat side of a ball to the center of the outer 2 sides of each leg. Reserve the rest of the balls for the final decoration. Mix red iridescent powder with a little lemon extract and paint the balls. Let dry.

Cut out 32 white gum-paste leaves, using the ragged-edge leaf cutter. Let dry. Using royal icing and the #2 tip, attach 4 leaves to the legs, pointing diagonally from the red balls to the corners (figure 1). Mix gold powder with lemon extract and paint all of the leaves gold. Paint the strips on the bottom and sides of the legs gold as well.

To make the hanging pearl chains, roll out gum-paste balls ranging in size from $\frac{3}{4}$ inch to $\frac{1}{4}$ inch wide for the small end pearls. You will need 19 pearls for each string. Let them dry for a few hours until firm but

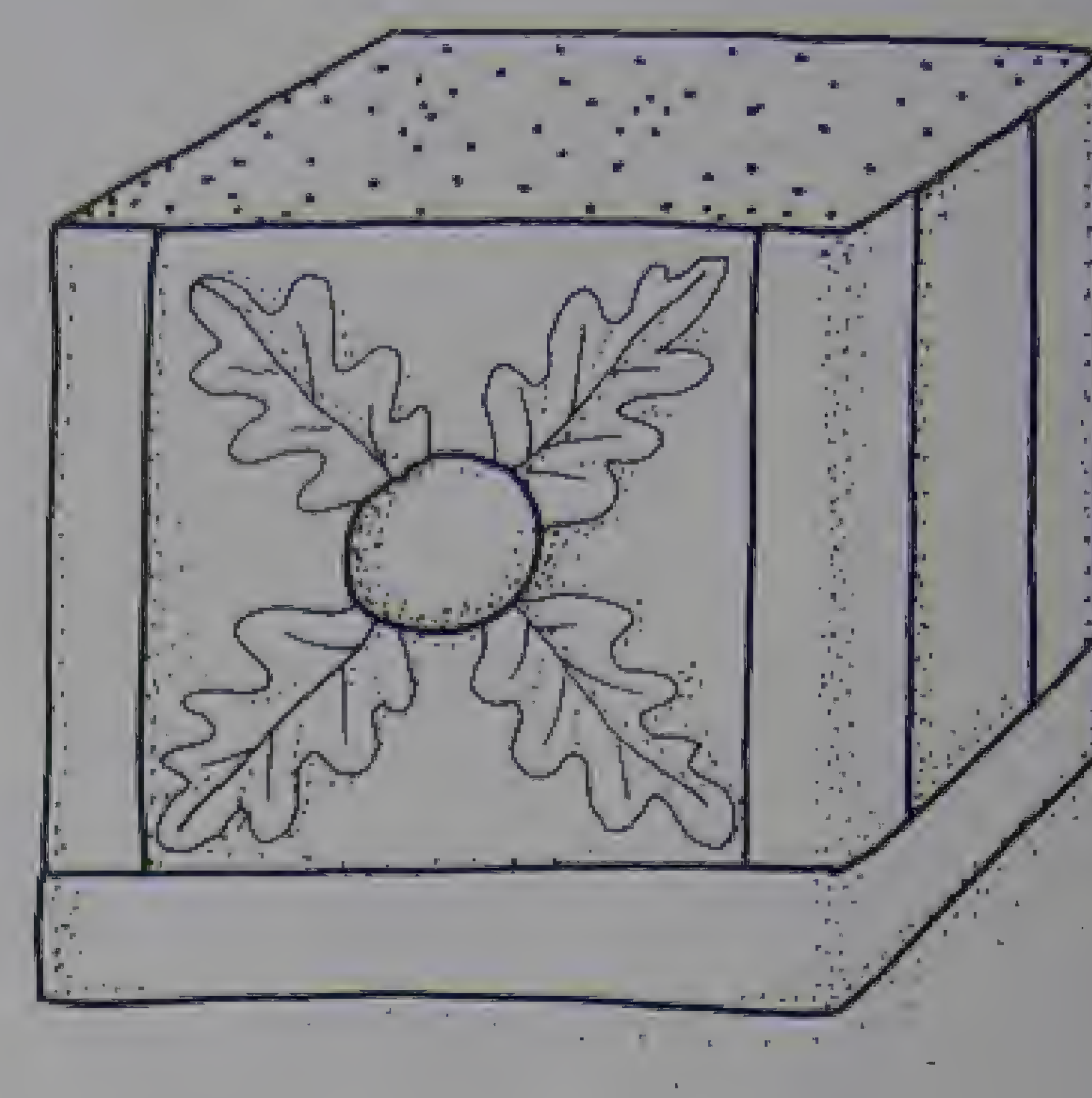


Figure 1

not completely hard. Make a hole in each one with a long, straight pin (such as a hat pin). Make 4 small gum-paste balls about $\frac{1}{2}$ inch wide to top the sugar molds.

Tint some gum paste green to make the calyxes for the pearls. Form the gum paste into a Mexican hat, as described in the section on gum-paste flowers (page 156). Cut out with the medium or small cutter, depending on the size of the pearl. Hollow out the calyx slightly with the trumpet-flower tool, then thin its leaves and attach it to a pearl with a little water. Eleven of the pearls should have one calyx each (5 medium and 6 smaller), and the largest pearl should have 2, one on each side. Insert a pin into the calyx through the hole previously made in the pearl. Let dry completely, then string the pearls on an 18-inch length of florist's wire (figure 2).

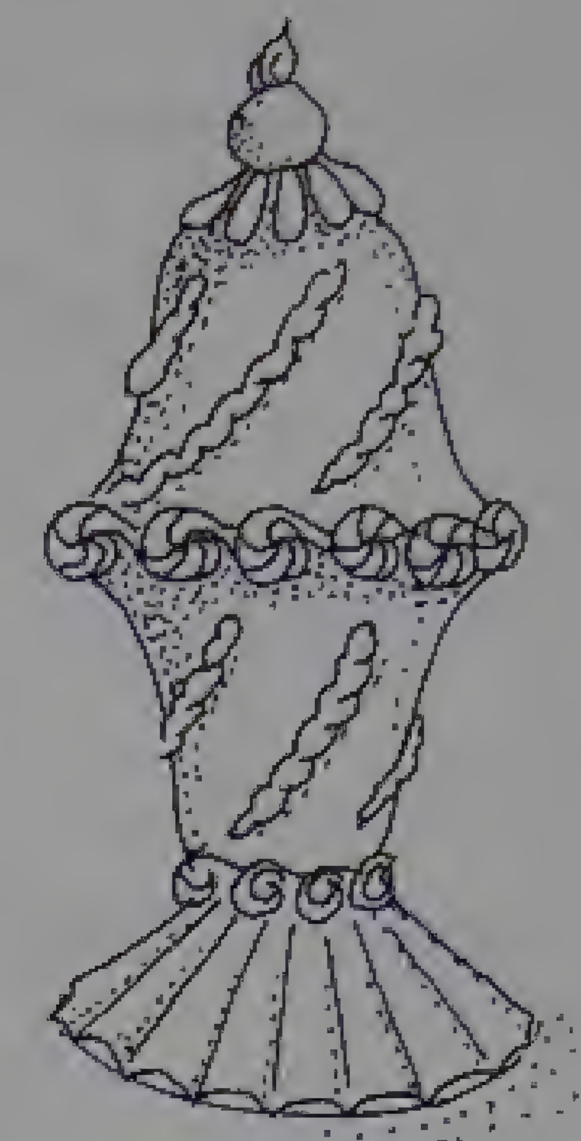
Make the sugar molds. Hollow the bell molds until the walls are about $\frac{1}{4}$ inch thick, but leave the tart molds solid. Use the X-acto knife to carve a small hole in the top of 4 of the bells, and flatten the tops slightly by cutting off some of the sugar. Attach 2 of the bells together at their bottoms with royal icing. Let them dry upright. Meanwhile, cover the tart molds, wide side down, with the same marbleized fondant used for the base. When the bells are dry, cover them with the same fondant. Attach the bells to the tops of the tart molds with a little royal icing.

Place the molds on wax paper. Using the #13 tip, pipe a shell border around the base and the center of the molds, as shown in the photograph. Pipe diagonal



Figure 2

Figure 3



zigzag lines on the bells, using the #2 tip (figure 3). When this icing is dry, paint it gold.

Center one of the 10-inch boards on the base and mark the corners to position the legs. Place the outer corner of a leg at each mark and attach to the board with royal icing.

To decorate the cake:

Bake the cakes and let them cool completely. Because this cake is very tall, it should be constructed in 2 sections, each no higher than 4 inches, with filling in between. Assemble one 4-inch tier on the 10-inch square of heavy cardboard and the other on the 10-inch foamcore square. Crumb-coat each layer (page 146), then roll out a 10-inch square of fondant about $\frac{1}{8}$ inch thick and place it on top of the bottom tier. (That way, when the cake is cut, the bottom tier will also have a layer of fondant on top.) Insert the dowels, except in the center, and add the next tier on its board, making sure that they are perfectly even. Crumb-coat the entire cake.

Covering the cake with fondant will not be as easy as with other, shorter cakes because of its height — the folds in the corners will be very hard to smooth in the conventional way. The best tactic is to smooth the fondant on the top and sides of the cake, then cut the excess off the corners and smooth them. Don't fuss too much, though, because the corners will be covered with fondant strips.

To mark the diagonal lines on the sides of the cake for piping, cut a triangle from a piece of cardboard big enough to reach from the upper-left corner to the lower-right (figure 4). Use the tracing wheel to emboss diagonal lines at 2-inch intervals measured from across the top of the cake.

Insert a $\frac{1}{4}$-inch dowel down through the center of the cake as far as it will go and mark the top of the cake on the dowel with a pencil. Remove the dowel and measure the plastic tube at the end of the tree trunk. Calculate the difference between the tube and the dowel and cut another piece of tube to that length. Insert this tube into the center of the cake as far as it will go. Insert the $\frac{3}{8}$-inch sharpened dowel into the center of the cake, pushing it all the way to the bottom board. Leave it extending up from the cake — it will help keep the tree from tipping over. Place the cake on the legs and secure it with a little royal icing.

Roll fondant about $\frac{1}{8}$ inch thick and cut 10-by-$1\frac{1}{2}$-inch strips with a pizza cutter. Wet the back of one strip and lay it along one of the top edges of the cake, cutting off the excess with a beveled line at the corners.

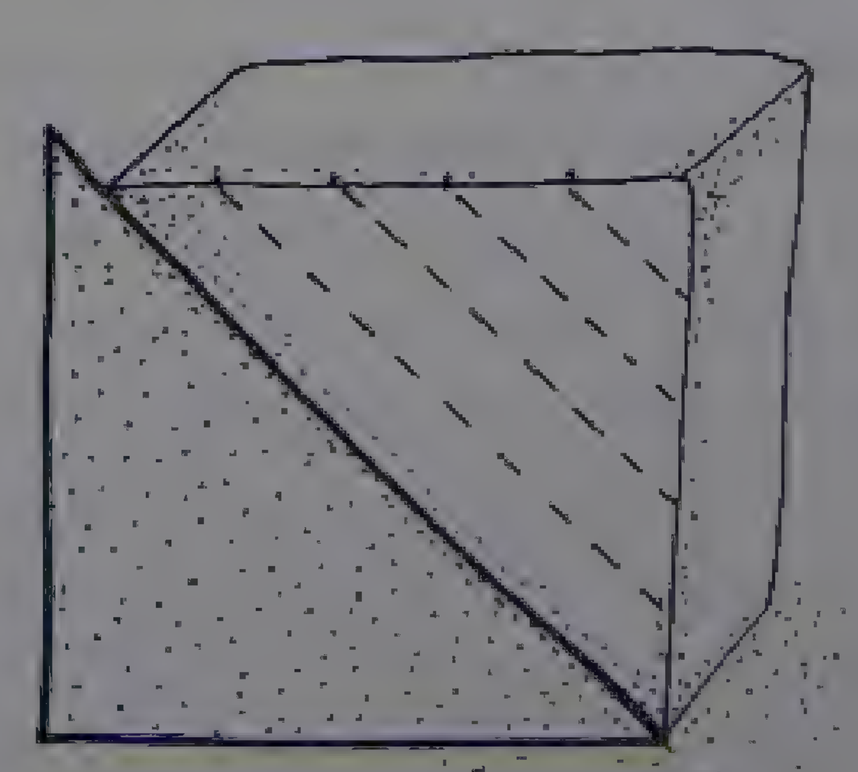


Figure 4

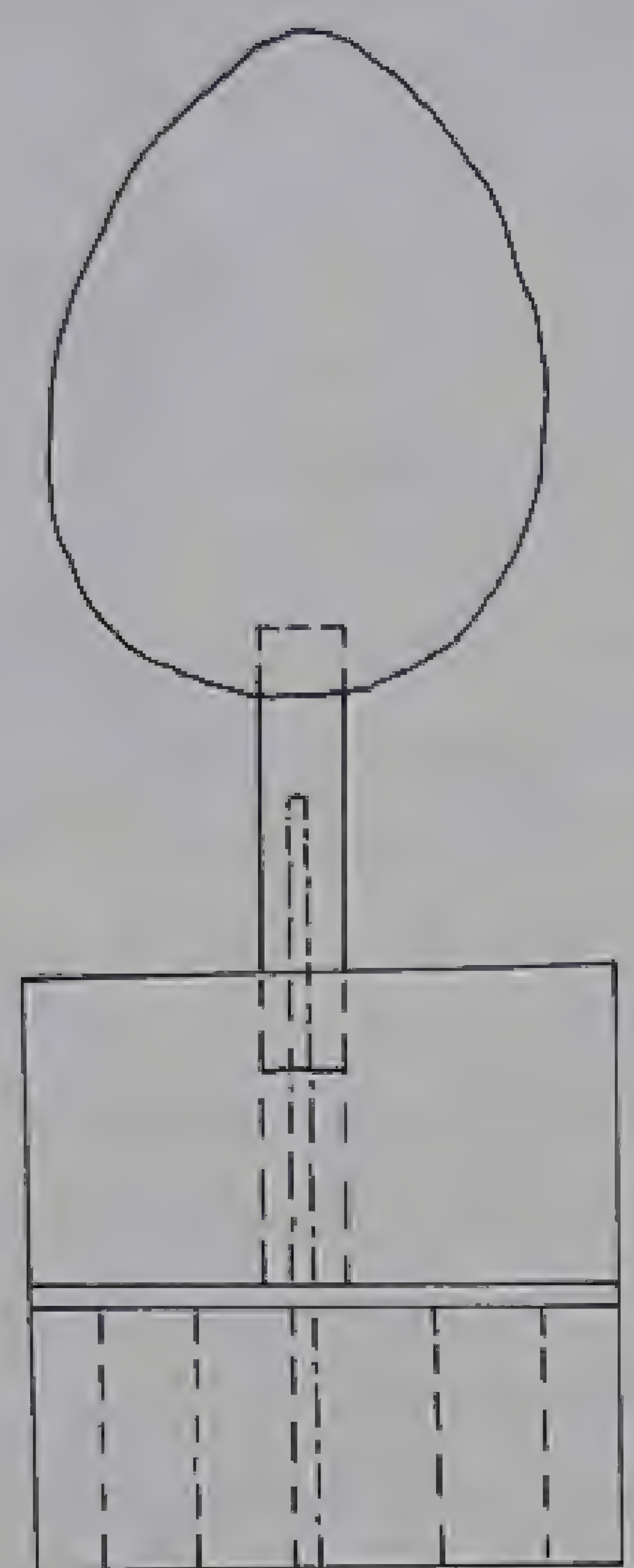


Figure 5



Cover the top and bottom edges. Finally, cut the strips for the corners to fit between the top and bottom edges.

Using the #16 tip, pipe diagonal zigzag lines in royal icing along the embossed lines on each side of the cake. Switch to the #30 tip and pipe large zigzag swags around the cake, as shown in the photograph. Pipe trailers of large shells with the same tip. Let dry, then brush with gold paint.

Tint some royal icing green and pipe leaves on the swags, trailers, and corners, using the #352 tip.

Mark a 6-inch square in the center of the top of the cake. Spread white royal icing in the square, pulling up on the spatula to form peaks. When the icing is dry, paint it gold.

Secure the sugar molds at the corners of the 18-inch base with a little royal icing. Let these dry completely, or they will fall over when you add the pearls.

Insert the ends of the wires with the pearls into the tops of the molds, cutting off excess wire if necessary. Pipe some royal icing on the ends of the wires to hold them in place, and prop up the pearls until the icing dries. Attach the reserved gum-paste balls to the top of each mold. Pipe a little swirl of royal icing on top of each ball. Brush the balls with white iridescent paint and the swirls with gold paint.

Finally, pipe a little icing into the hole in the center of the cake and insert the tree. Spread some royal icing around the bottom of the trunk to hide the separation, and paint the trunk gold.

Art Deco Starburst

This lavender, blue, and white cake was created for a wedding display at Tiffany and Company. The starburst motif echoes the metalwork on the front doors of the famous Fifth Avenue store.

Serves 190

Cakes:
- 5-inch round, $3\frac{1}{2}$ inches high
- 7-inch round, 4 inches high
- 10-inch round, 2 inches high
- 12-inch round, 2 inches high
- 15-inch round, $4\frac{1}{2}$ inches high

18-inch round base, $\frac{1}{2}$ inch thick
large piece of paper, at least 19 inches square
ruler
royal icing (page 144)
purple paste food coloring
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white glue
wax paper
gum paste (page 155)
gum-paste cutters (pages 167–169): lily petal, Wilton lily, rose-petal, 5-petal flower, Wilton tulip leaf, and one-piece azalea
straight-edged tracing wheel
stiff cardboard
nontoxic white and blue iridescent powdered coloring
lemon extract
small, soft paintbrushes
clear piping gel
silver dragées: tiny seed, $\frac{1}{8}$-, $\frac{3}{16}$-, $\frac{1}{4}$-, and $\frac{3}{8}$-inch wide
3-inch-wide Styrofoam ball, cut in half
aluminum foil
ridged rolling pin
pizza cutter
5-, 7-, 10-, 12-, and 15-inch round foamcore boards
pure white royal buttercream icing (page 139)
$\frac{1}{4}$-inch-thick wooden dowels
pastry bags and couplers
tips #0, #2, and #14

In advance:

To make the pattern for the base, outline the 18-inch round base on the piece of paper and cut out the circle. Fold the circle into sixteenths as neatly and sharply as possible. With a ruler, measure $1\frac{3}{8}$ inches from the curved edge along two of the folded lines on both sides of one section and draw a straight line between the two points (figure 1). Mark the center of the line with a dot. Draw a line to the dot from each corner. Cut out the center wedge through all 16 sections of the circle. Unfold the paper, tape it to the base, and trace the outline on the base. Go over the outline with white royal icing piped from the #2 tip. Fill in the areas outside the outline with thinned white royal icing. Fill in the rest of the base with thinned lavender royal icing piped from the #2 tip. Let dry. Glue ribbon around the edge of the base.

All of the lavender points on top of the tiers are made of run-in sugar on wax paper, using patterns 1–5. Outline the stars with stiff lavender icing and fill in with thinned icing.

Make the gum-paste cutouts. For the 12 large starbursts, make 12 large shapes with the Wilton lily cutter, 84 large lily petals, and 20 small 3-piece leaves by cutting with the 5-petal flower cutter (figure 2). For the smaller stars, cut 24 one-piece azaleas and 24 leaves with the rose-petal cutter. Score each cutout on



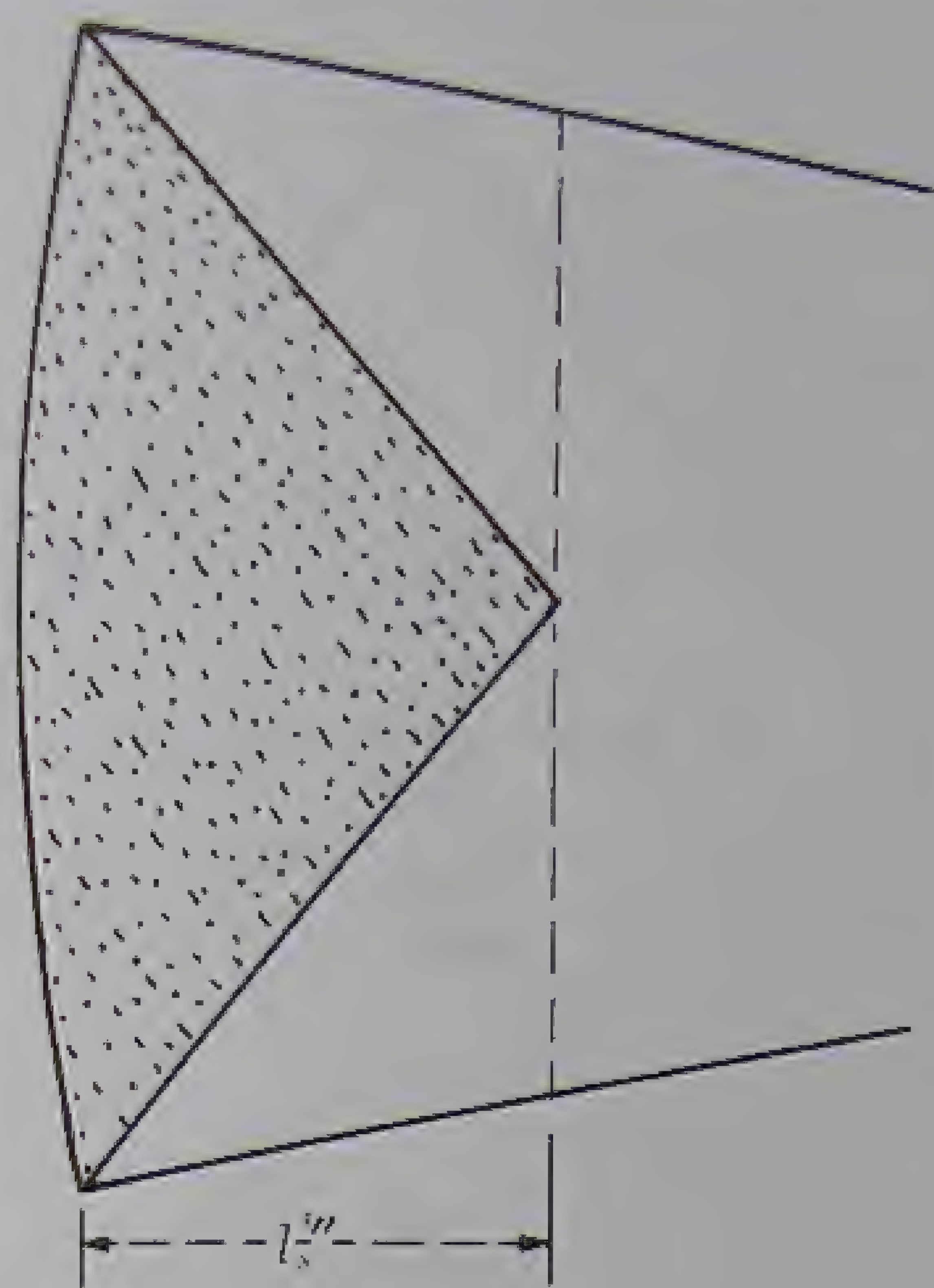


Figure 1

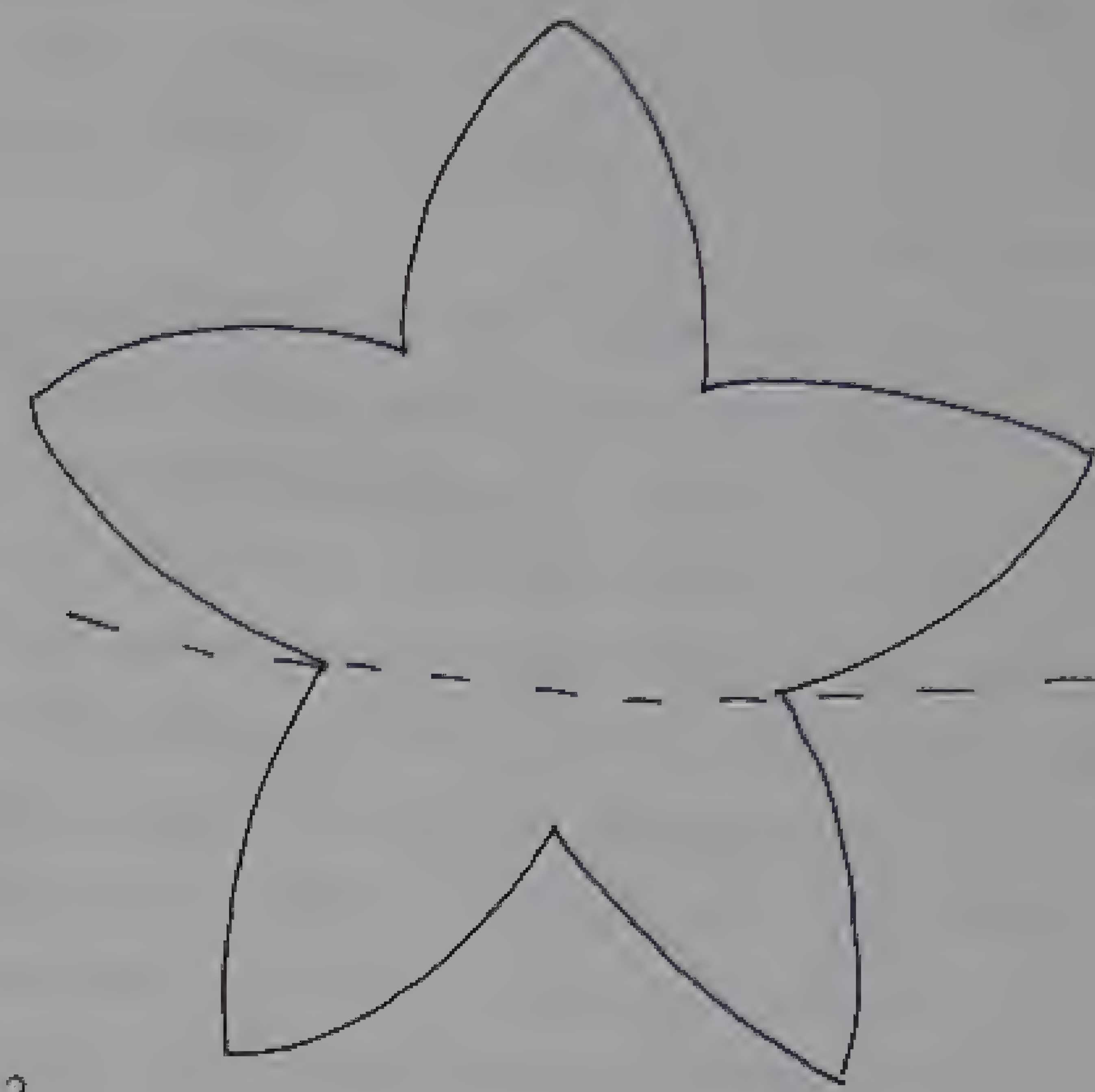


Figure 2

the left side while still soft with a straight-edged tracing wheel to match figure 3. Dry flat on paper towels.

To make the gum-paste cutouts for the top ornament, cut 9 large Wilton tulip leaves and score them with the tracing wheel. Bend them at a right angle along the center line, with the scoring on the outside. To keep the pieces from collapsing as they dry, score a long piece of cardboard and bend it at a right angle. Stand it up with the angle facing up and place the leaves along the edge to dry.

When the gum paste is dry, mix blue and white iridescent powder with a little lemon extract and paint the embossed cutout halves light blue.

To construct the large starbursts, place 3 of the lily-petal cutouts on a sheet of wax paper, all fanning out from the same point (figure 4). Pipe a little royal



Figure 3



Figure 4

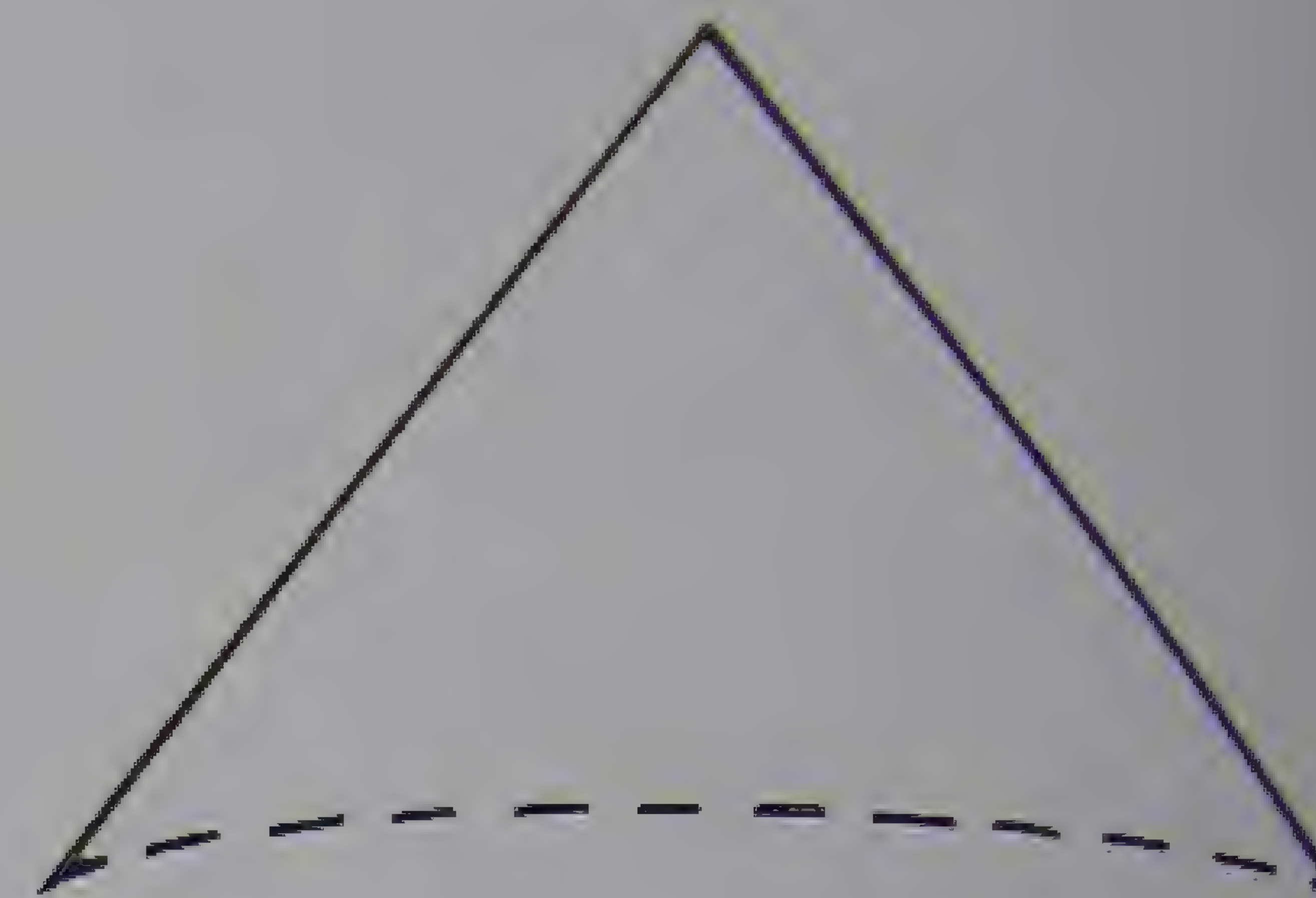
icing on the bottoms of the petals, then attach 4 more petals in between them. Let the icing dry a bit, then add a large lily cutout on top of the 7 petals. Then add a 3-petaled leaf. Let dry.

Using the #0 tip, pipe a line of clear gel along the center line of the petals and leaves and sprinkle with tiny seed dragées. Attach a line of $\frac{1}{8}$-inch dragées along the folds on the folded petals with royal icing. Let dry.

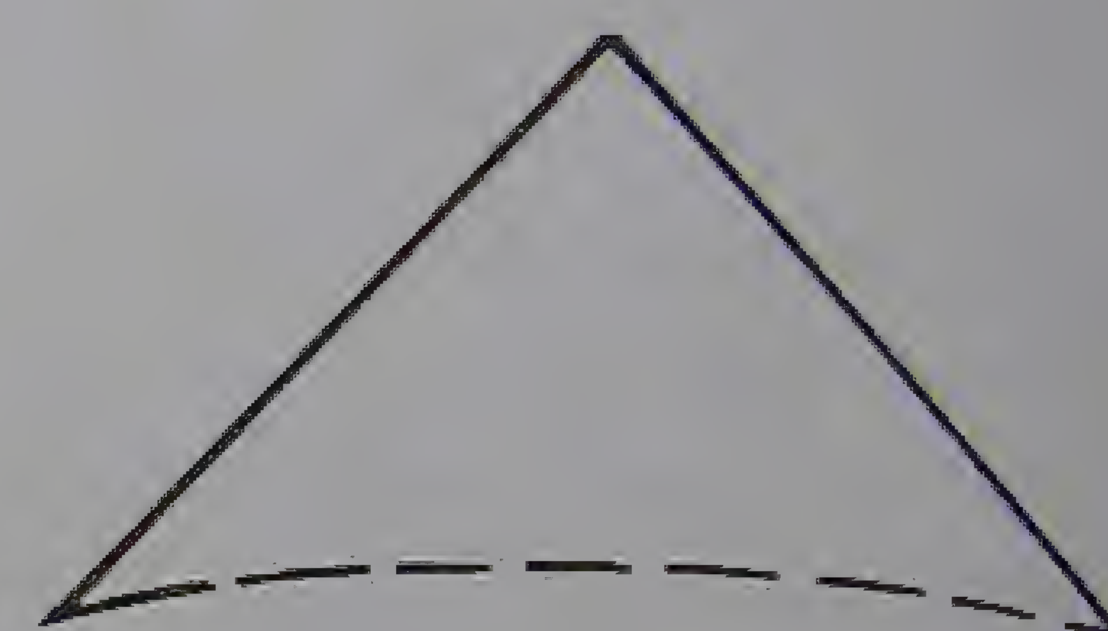
To make the top ornament, cover the bottom of a Styrofoam half-ball with foil. Starting at the top, carefully insert the pointed ends of 4 folded petals into the center of the ball, then add 5 folded petals around them. Pipe royal icing from the #14 tip around the bottoms of the petals and cover the ball with medium and large dragées. Let dry.

To make the stripes for each tier, roll out pieces of gum paste about $\frac{1}{8}$ inch thick, using a ridged rolling pin. With the pizza cutter, cut sixteen $\frac{3}{4}$-inch-wide strips for each tier. Make the strips the height of each tier. Dry flat on paper towels for 24 hours, then place on a flat surface covered with wax paper. Pipe royal icing along one edge of each stripe and attach $\frac{3}{16}$-inch dragées. Let dry overnight.





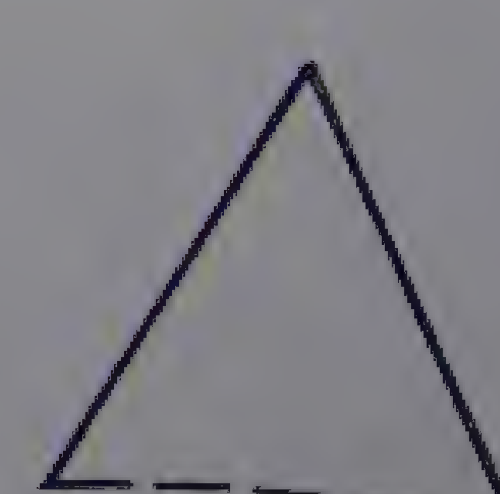
Pattern 1
Make 16



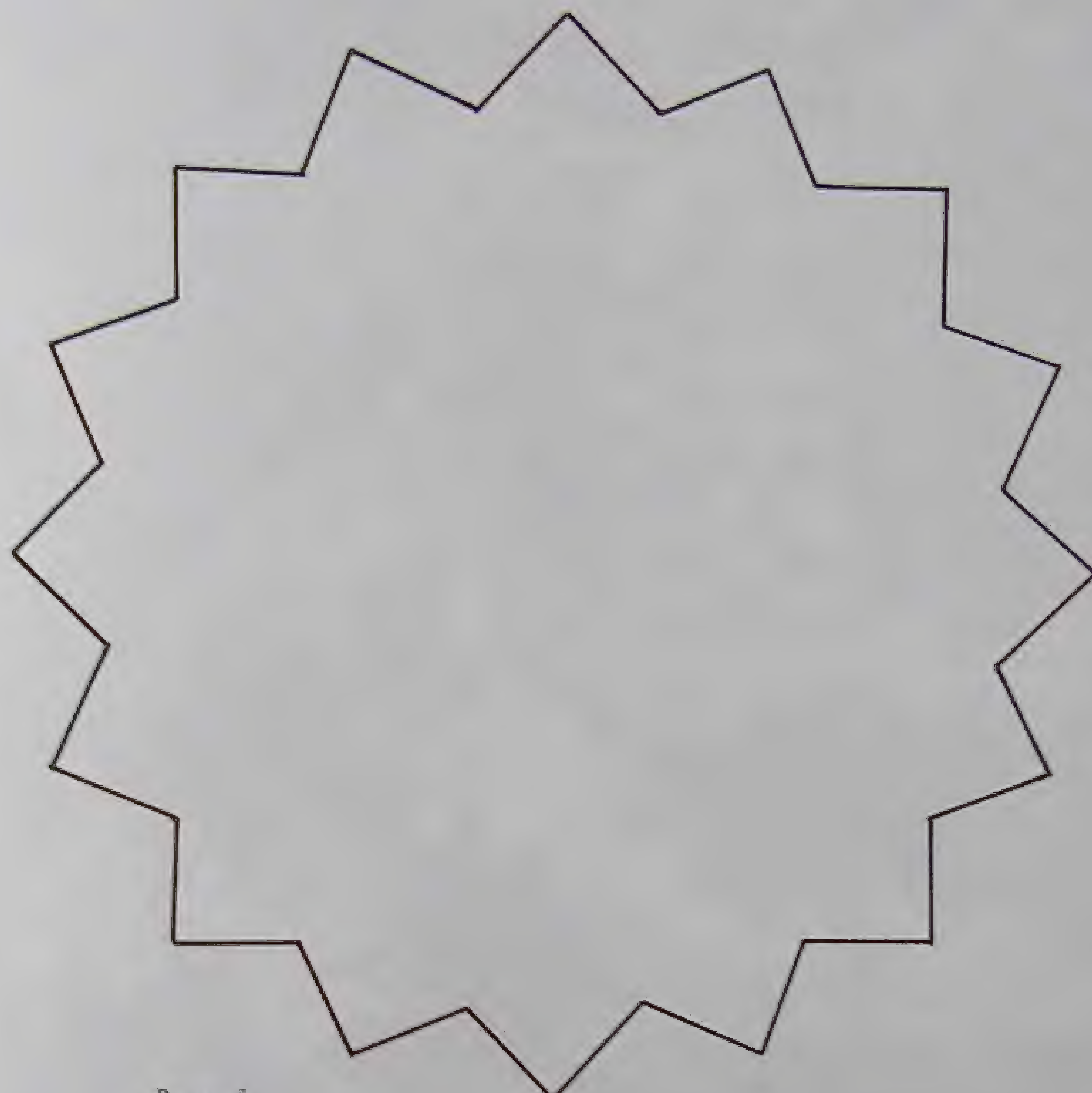
Pattern 2
Make 16



Pattern 3
Make 16



Pattern 4
Make 16



Pattern 5
Make 1

To decorate the cake:

Bake the cakes and let them cool completely. Make sure that the cakes are the correct heights, or the stripes will not fit. Assemble the tiers on their corresponding foamcore boards. Cover them with 2 or 3 layers of pure white royal buttercream icing. Mark 16 divisions on the top 4 tiers, as described on page 173. Insert the dowels and place the bottom tier on the prepared base, using the stars on the base as a guide for the 16 divisions. Stack the remaining tiers, lining up the marks.

Starting with the bottom tier, attach the stripes to the cake with a little royal icing. (The dragées should always be to the right.) Center the stripes above each lavender star on the base.

Attach the lavender stars to the top of the tier, then add stripes to the next tier. Continue until all of the stripes and stars have been added.

Working on a small section at a time, use the #0 tip to pipe a thin line of clear gel around the edge of the lavender stars on the base and all of the tiers. Attach $\frac{3}{16}$-inch dragées in the gel.

Attach the gum-paste cutouts with royal icing, using the photograph as a guide. Secure the top ornament with a little royal icing.



Poinsettia Stained-Glass Cake

A beautiful magnolia lampshade by the master of colored-glass design, Louis Comfort Tiffany, inspired the poinsettia pattern for this winter wedding cake. Piping gel is the perfect medium for creating dramatic decorations that resemble colored glass.

Serves 180

Cakes:
- 9-inch round, 3 inches high
- 12-inch round, 3 inches high
- 16-inch round, 3 inches high

white modeling chocolate (page 141)
red powdered food coloring
pasta machine
pizza cutter
cookie sheet
20-inch round base
royal icing (page 144)
$\frac{1}{2}$-inch-wide red ribbon to cover the edges of the base and tiers
white glue
9-, 12-, and 16-inch round foamcore boards
rolled fondant (page 142)
$\frac{1}{4}$-inch-thick wooden dowels
long, straight pin
brown paste food coloring
red, yellow, green, and blue piping gel *OR* clear piping gel and red, yellow, green, and blue liquid food coloring
small, soft paintbrush
pastry bags and couplers
tip #2

In advance:

Make the white modeling chocolate and tint half of it red with the powdered coloring. Let it set overnight. To make the loops for the bow, run the white chocolate through a pasta machine several times, starting at the widest opening and ending at the #4 setting. Make a few sheets. Repeat with the red chocolate. Place the white chocolate on a cutting board and cut $\frac{3}{16}$-inch-wide strips, as long as possible, with the pizza cutter. Place the white strips on top of the band of red chocolate, lined up straight and evenly spaced (figure 1). Run the striped chocolate through the pasta machine again, on the same setting, to press the white and red stripes together. Using the pizza cutter, cut the chocolate parallel to the stripes, into ribbons 6 to $6\frac{1}{2}$ inches long and $\frac{3}{4}$ inch wide. Form a loop by pressing the ends of each strip together into a point. After making the loops, place them on their sides on a cookie sheet to dry overnight (figure 2).

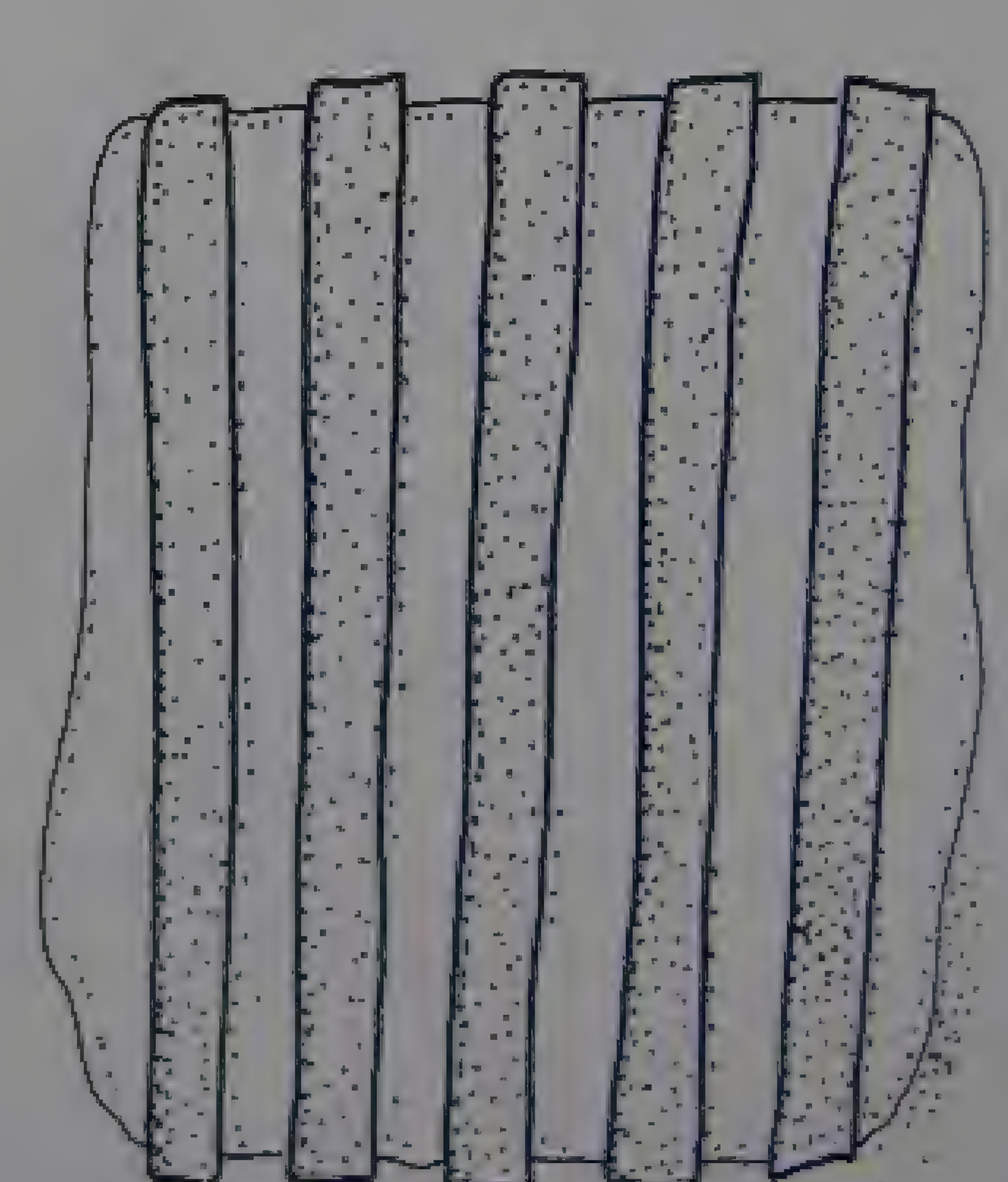


Figure 1

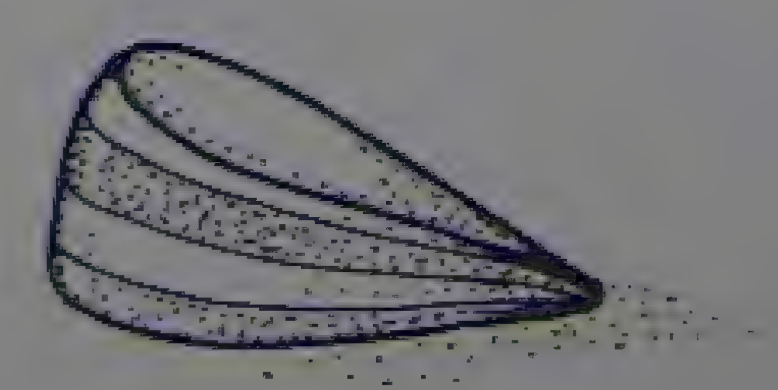


Figure 2



Cover the base with thinned royal icing. Let dry. Glue ribbon around the edge of the base.

To decorate the cake:

Bake the cakes and let them cool completely. Place each tier on its corresponding foamcore board and crumb-coat it (page 146). Cover the tiers with rolled fondant. Insert dowels in the 2 bottom tiers and stack the cakes on the prepared base.

Use pattern I to transfer the design onto the cake. Lay the pattern on the cake and outline it with a long pin. This will emboss the pattern in the fondant. Keep in mind that some of the design will go over the edge and onto the top of the cake.

Tint some royal icing dark brown and use the #2 tip to pipe the outline of the designs.

You can use tubes of ready-made piping gel, or you can tint clear gel. If using clear gel, place about 2 heaping tablespoons in each of 4 small containers. Add a few drops of red food coloring to one container; add green, blue, and yellow to the others. The gel will look darker in the container than on the cake, so test the colors by spreading a little of each on a white surface. Add more color a drop at a time, if necessary. Fill 4 pastry bags with the gels.

Using the #2 tip, pipe the red petals of the poinsettia, using the photograph as a guide. Pipe a thick amount of gel at the outer tip of each petal and add some yellow at some points. Using a paintbrush, brush the gel toward the center of the flower, blending the 2 colors slightly.

Pipe all of the green leaves in the same manner as the red petals, adding yellow and blue gel to the green. Pipe yellow dots in the centers of the flowers.

To form the bow on top of the cake, shape soft red chocolate into small balls to attach the ends of the loops to the cake. Form a ring of loops, then continue to add more loops to fill in the bow (figure 3).

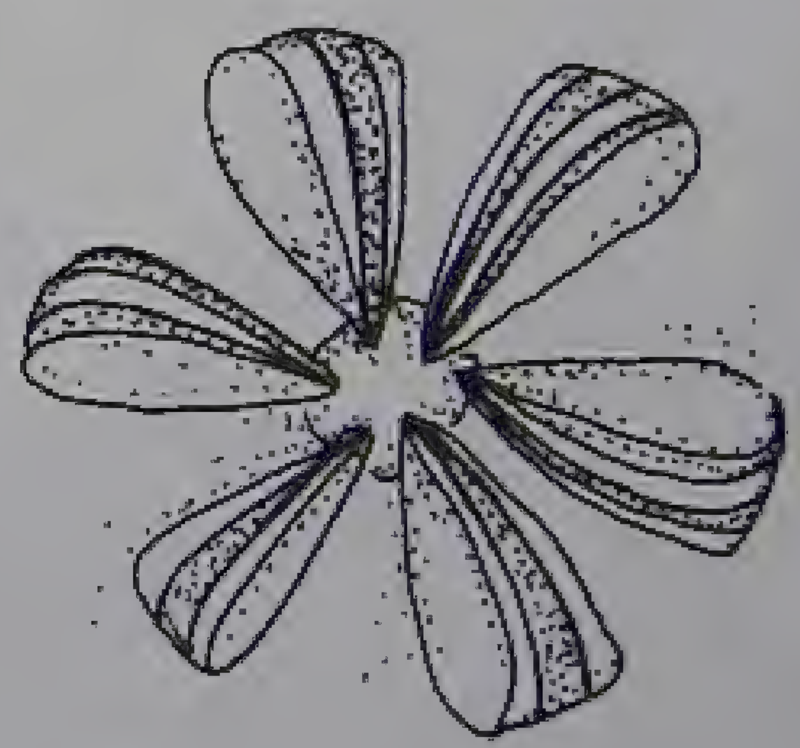
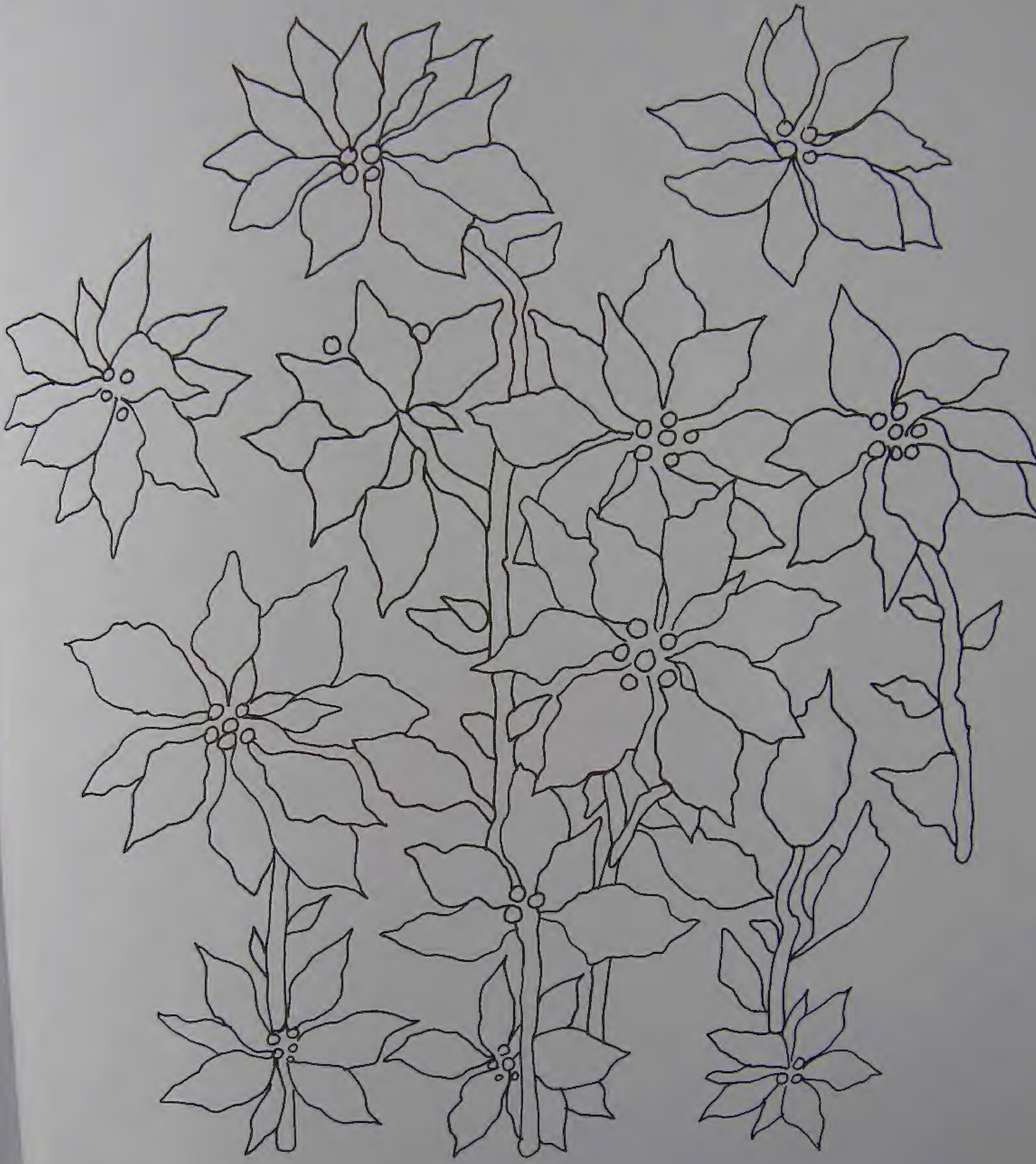


Figure 3

Attach red ribbon around the bottom edge of each tier, holding it in place with dots of royal icing.



Pattern I

Enlarge 130%



Rainbow Room Cake

I created this cake for a table-setting display at Tiffany and Company in New York City. The display shows a wedding in the Rainbow Room, atop one of the skyscrapers in Rockefeller Center. The cake evokes the art deco style of the room. The stars match those on the tablecloths and, of course, the real ones glistening through the windows.

Serves 350

Cakes:
- 6-inch round, 6 inches high
- 8-inch octagon, 2 inches high
- 9-inch round, 6 inches high
- 12-inch round, 3 inches high
- 15-inch octagon, 3 inches high
- 18-inch round, 4 inches high

royal icing (page 144)
white #20 cloth-covered heavy-gauge wires
wax paper
nontoxic gold powdered coloring
lemon extract
small paintbrush
22-inch round base, ½ inch thick
½-inch-wide white ribbon to cover the edge of the base and tiers
white glue
round foamcore boards, 1 each 8, 12, 15, and 18 inches, 2 each 6 and 9 inches
¼-inch-thick wooden dowels
rolled fondant (page 142)
trumpet-flower tool
star cutters in various sizes
clear piping gel
medium and large silver dragées
pastry bags and couplers
tip #2

In advance:

Make 40 run-in sugar stars on wires with white royal icing (page 144), using patterns 1–6. Let the stars dry, then repeat on the other side. Paint them with a mixture of gold powder and lemon extract.

Cover the base with thinned white royal icing. Glue ribbon around the edge.

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding boards. Assemble the 6-inch-high tiers as directed on page 146. Cover one tier with rolled fondant and use the trumpet tool to emboss randomly spaced stars around the side of the cake, using the photograph as a guide. Repeat for the other tiers. Insert the dowels and stack the tiers on the prepared base. Wrap ribbon around the bottom of the tiers and glue the ends together with a dab of royal icing or piping gel.





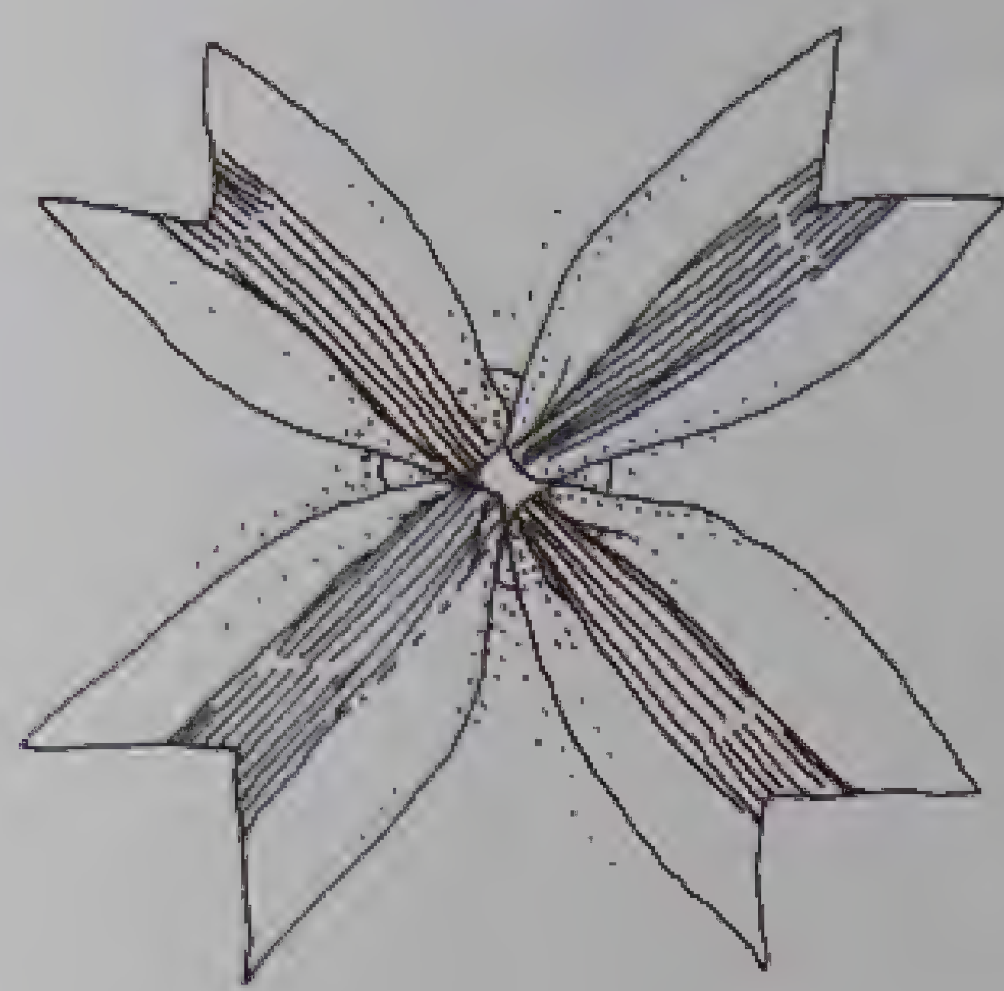


Figure 1

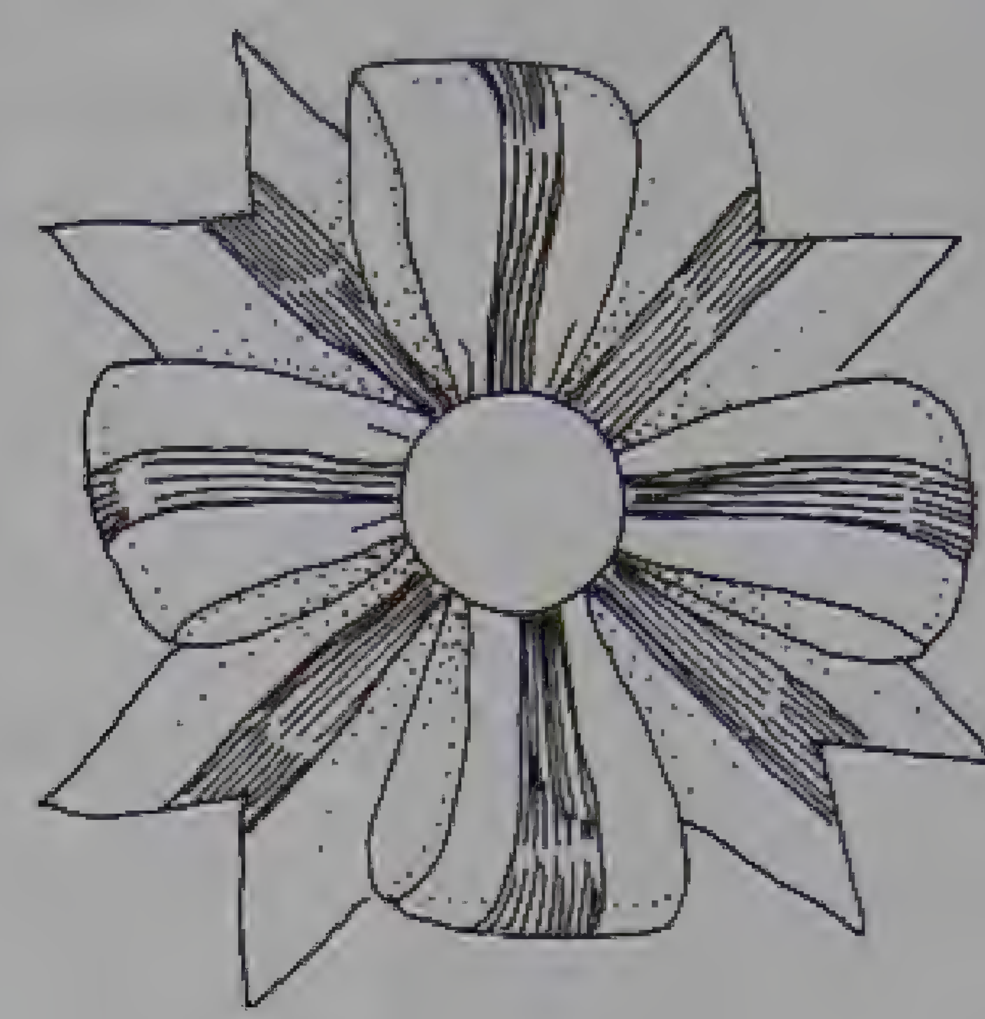


Figure 2

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the tiers on their corresponding foamcore boards. Cover one tier with rolled fondant and immediately quilt double lines $\frac{1}{4}$ inch apart, using a flexible cardboard triangle and a tracing wheel (see page 171). Repeat for each tier.

Paint the tiers with white iridescent powder mixed with lemon extract. Insert the dowels and stack the tiers. Attach ribbon around the bottom of each tier with a little royal icing. Attach medium silver dragées at the intersections of the embossed lines with a little royal icing, then place 4 small gold dragées around each silver one, in a T shape.

Attach the bows as shown in the photograph. Prop the bows in place with toothpicks while the icing dries, especially if you must move the cake. Remove the toothpicks at its final destination.



Pineapple Upside-Down Cake

I've always been fascinated by the craftsmanship and varying configurations of chandeliers. When I realized that they look like upside-down wedding cakes, I decided to challenge tradition and make a wedding cake that defies gravity — a cake that's wider on the top than on the bottom. And what better ornament to top an upside-down cake than a pineapple? Actually, this cake is an illusion; only the 2 top tiers are cake. The 3 smaller tiers at the bottom, which are decorated like the rest of the cake, serve as a cake stand.

Serves 125

Cakes:
- 12-inch round, $1\frac{3}{4}$ inches high
- 16-inch round, 3 inches high

6-inch Styrofoam disk, 2 inches high
8-inch Styrofoam disk, 4 inches high
12-inch Styrofoam disk, 3 inches high
2 16-inch round bases, each $\frac{1}{2}$ inch thick
paper, one piece at least 16 inches square
royal icing (page 144)
hot-glue gun (optional)
$\frac{1}{2}$-inch-wide white ribbon to cover the edge of the base
white glue
pink paste food coloring
gum paste (page 155)
tracing wheel
small paintbrush
14 #20 white cloth-covered wires, 7 inches long
Styrofoam block for drying
Styrofoam egg, 4 inches high
rolled fondant (page 142)
wax paper
12-inch round foamcore board
pure white royal buttercream icing (page 139)
$\frac{1}{4}$-inch-thick wooden dowels
pastry bags and couplers
tips #1, #1.5, #2, #3, #6, #15, #16, #17, #20, and #199

In advance:

The bottom 3 tiers of this cake are 6-, 8-, and 12-inch Styrofoam disks decorated with royal icing. You can decorate them well in advance of the wedding. Although royal icing is very strong when dry, I recommend using hot glue to join the Styrofoam disks.

Use a marking pen to outline each disk centered on each successive disk, plus one of the bases, to help line up the layers when stacking them. Then outline each disk on a piece of paper, including the 16-inch base and the 12-inch cake pan. Cut out each paper circle and fold it into sixteenths. Unfold the circles.

Cover the sides of each disk with 2 layers of slightly thinned white royal icing. Let one layer dry before adding the next. Cover the top of each layer with a thicker layer of icing, but only on the outside of the marked circle. This will actually be the bottom of each tier. Let dry.

Place the paper circles on the corresponding disks and mark each section with a pencil at the top and bottom of the disk.

Glue the 6-inch Styrofoam disk to the center of the base. If the base has foil on it, remove it from inside the marked circle for a better seal. Cover the rest of the base with thinned white royal icing. Glue ribbon around the edge of the base.

All of the decorations are done in white royal icing, except where pink is noted. Tint some icing pink for these.

To decorate the 6-inch tier:

Pipe a white royal-icing shell border around the bottom edge, using the #199 tip. Pipe a rope border above each shell with the #2 tip (figure 1).

Starting at the top of the tier, use the #3 tip and

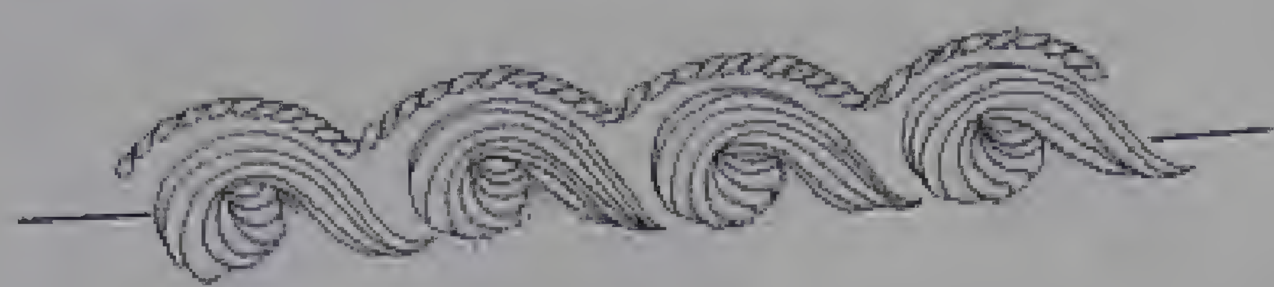


Figure 1

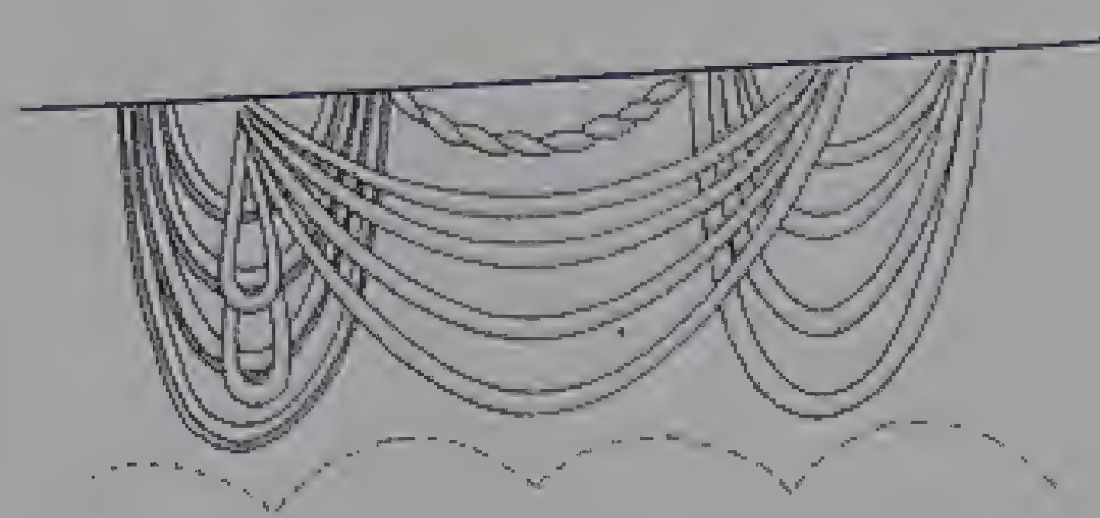


Figure 2

pink royal icing to pipe 4 strings, 1 inch wide, at every other mark (8 marks in all). The longest string should stop just above the top of the shell border. Using the #2 tip, overpipe the pink strings with white strings.

Pipe 4 longer white strings from the center of one set of strings to the next. Then pipe loops at the end of each long string and add a rope above the strings with the #2 tip (figure 2).

Using the #15 tip, pipe a rosette over each shell on top of the shell border. Pipe a scallop between the rosettes with the same tip. Make cushions between the scallops on the rosettes by piping 5 lines with the #2 tip in one direction, then crisscrossing the lines in the opposite direction. Overpipe the first lines with the #1.5 tip, then with the #1 tip. Each set of lines should be slightly shorter to create a puffy effect (figures 3–6).



Figure 3



Figure 4



Figure 5

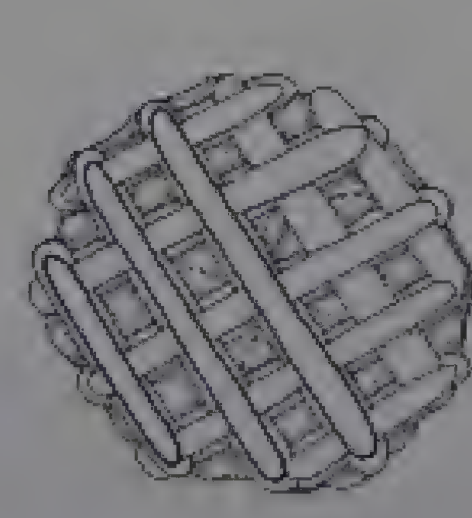


Figure 6

Pipe pairs of opposite-facing scrolls on the base from the tails of the scallops to the edge of the base, using the #17 tip. Pipe a smaller elongated shell between the scrolls. Use the #2 tip to pipe 3 small shells on top of the center shell. Using the #2 tip, pipe pink hearts in between the shells (figure 7). Pipe a shell border with the #17 tip around the edge of the base.



Figure 7

To decorate the 8-inch tier:

Glue on the next tier, lining up the marks with those on the bottom tier.

Using the #17 tip, pipe 8 scrolls at every other mark along the bottom edge. Overpipe a #16 scroll, stopping about $\frac{1}{2}$ inch before the next scroll.

Pipe a #2 rope border above the scrolls, following their contours. Pipe a rope around the bottom of the circular part of each scroll. With the same tip, pipe 4 strings from the bottom of the scrolls and pipe 2 loops in between the strings. Pipe a pink dot in the center of each scroll. End with a #15 rosette over the ends of the string (figure 8).

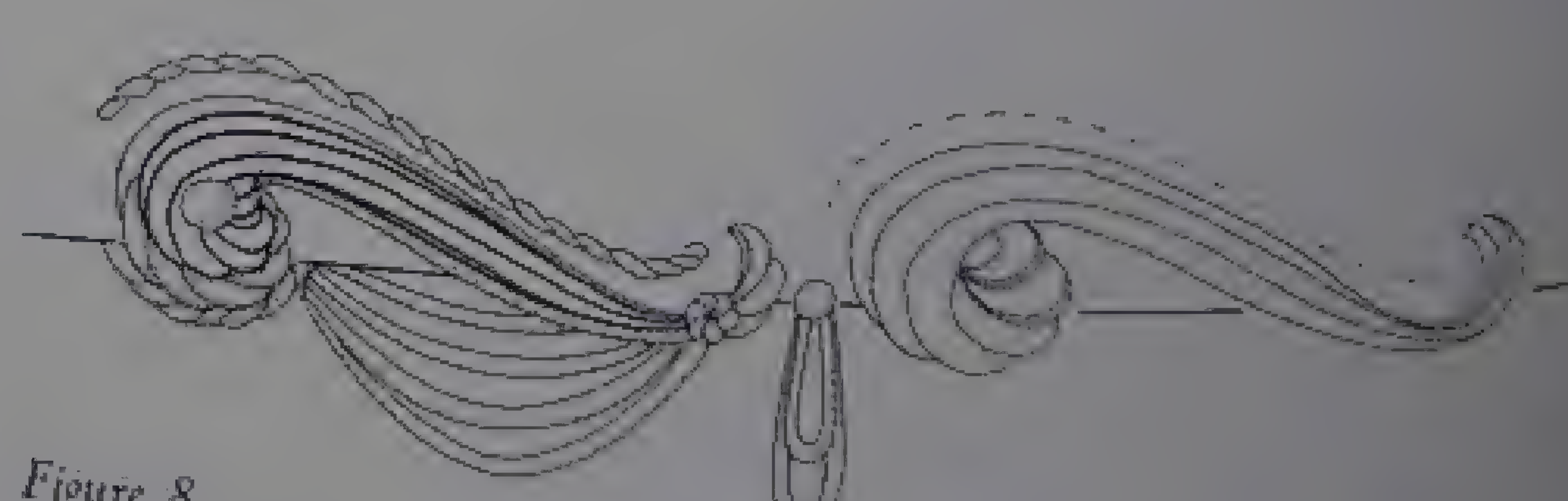


Figure 8

Pipe 16 arches from the top halfway down the tier, using the #3 tip. Switch to the #2 tip and overpipe ropes on the arches. Pipe dots along the insides of the arches. Pipe alternating bows and 3 dots on the ends of the arches. Overpipe the bows with the #1.5 tip.



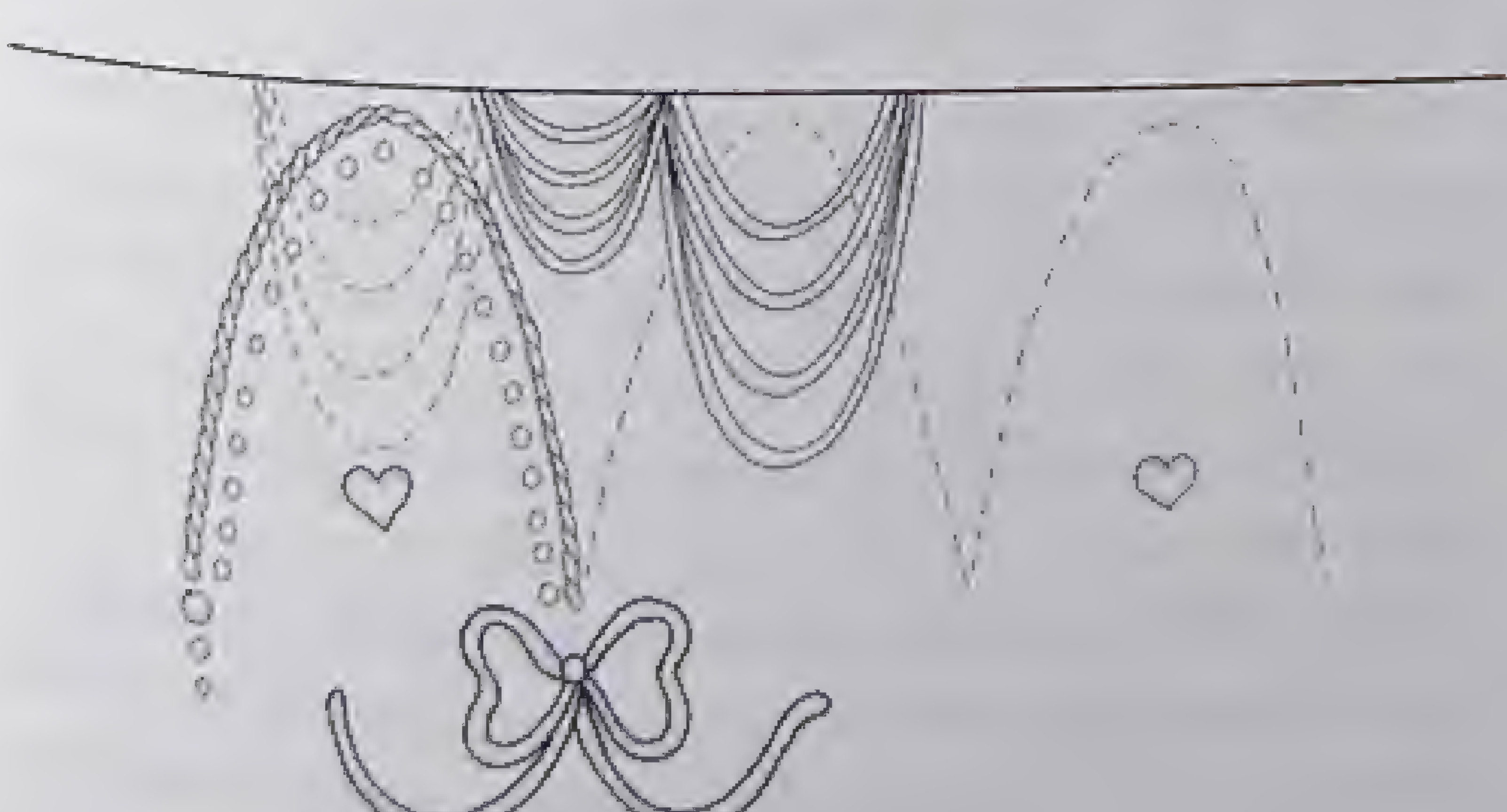


Figure 9

Pipe 4 strings inside and outside the arches and small pink hearts between them (figure 9).

To decorate the 12-inch tier:

Glue on the third tier, lining up the marks. Let dry. Turn the entire cake and base upside down (place one hand under the base and the other hand on top of the tier).

First, pipe a rope border along the top edge with the #2 tip. Begin decorating at the marks that line up with the hearts on the 8-inch tier. Use the #2 tip to pipe a row of 3 strings, measuring $2\frac{1}{2}$ inches total. Pipe

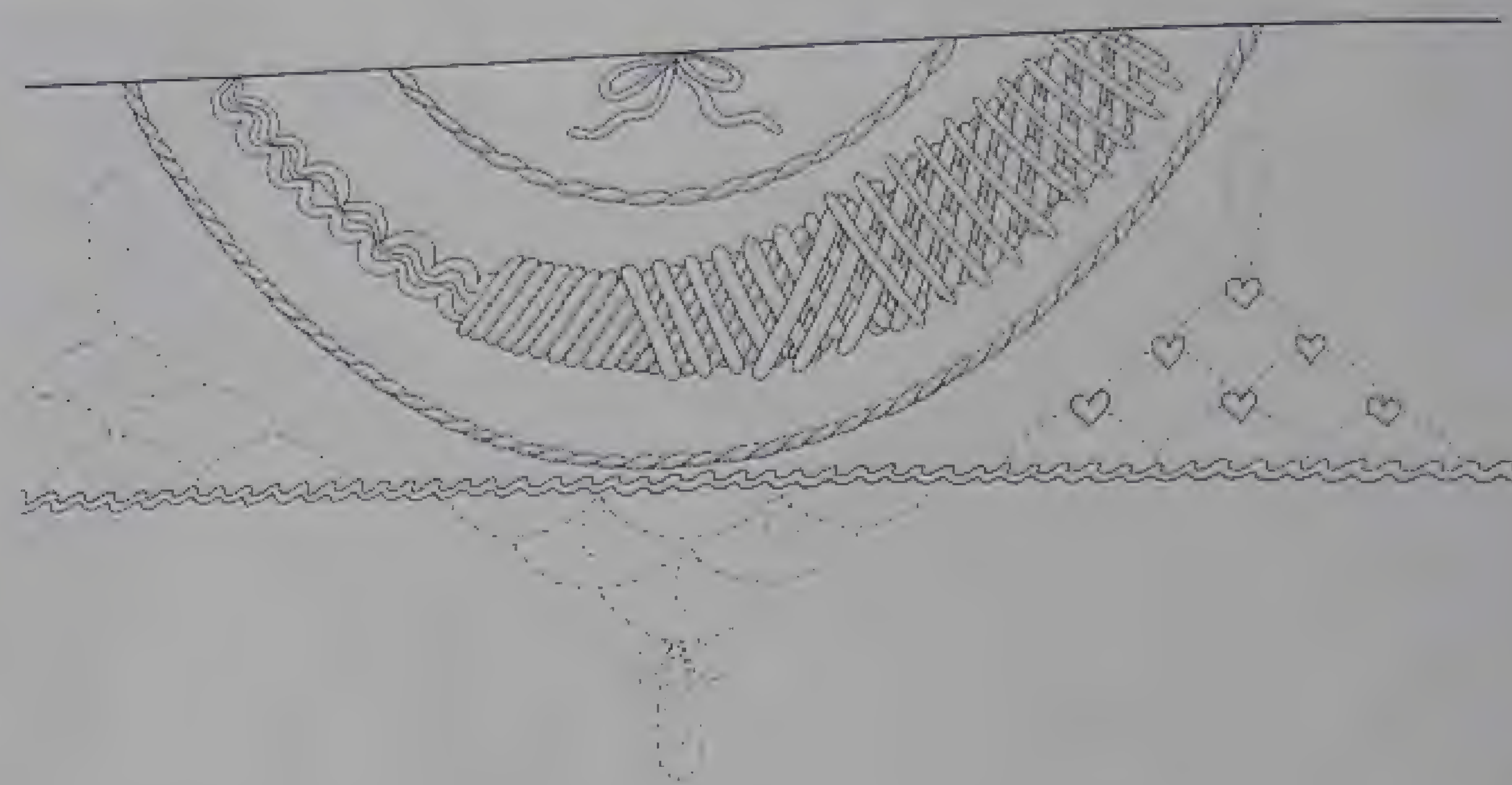


Figure 10

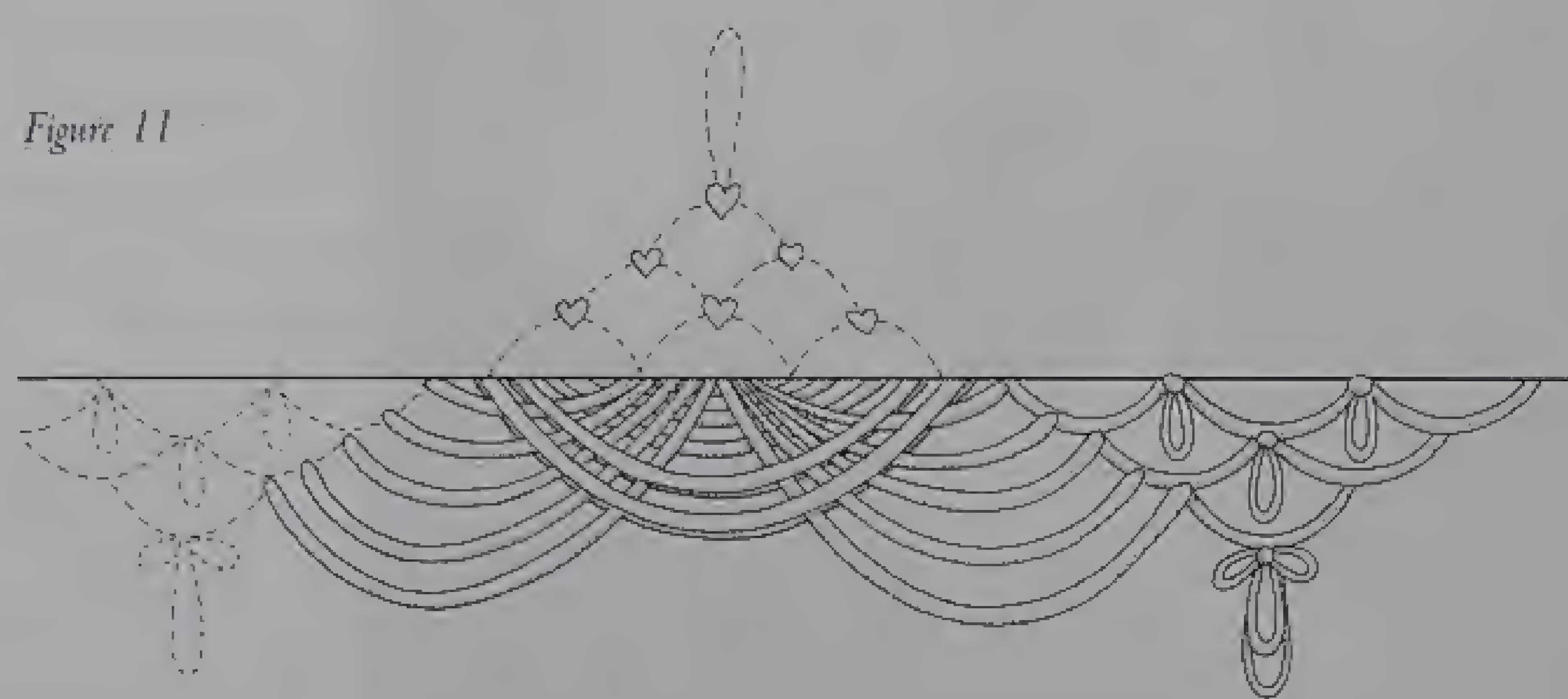


Figure 11



Figure 12

2 strings below and between the strings above, and one in the center below the last 2, ending about halfway down the side. Repeat, piping strings at every other mark. Make loops at the end of the last strings, stopping about $\frac{3}{4}$ inch from the bottom of the tier. Let dry.

Invert the cake again. Starting $\frac{3}{4}$ inch from the mark above one of the string arrangements, use the #15 tip to pipe a zigzag garland to $\frac{3}{4}$ inch from the next mark. The top should also be $\frac{3}{4}$ inch from the bottom edge. Pipe 8 garlands around the tier.

To make the garland cushions, use the #3 tip to pipe diagonal lines next to each other over the garlands. Pipe this layer over all of the garlands. Repeat these lines in the opposite direction on all of the garlands, leaving a #3 space between each line. Overpipe the lines in both directions in the same order on all of the garlands, using the #2 tip.

Pipe a rope border above and below each cushion, using the #2 tip. Pipe bows between the cushions. Pipe 6 strings extending below the edge of the tier below the cushions, as you did when the cake was upside down. Pipe loops between and below the strings. Pipe pink hearts at the intersections of the upside-down strings, and pink dots on the right-side-up strings (figure 10).

Still using the #2 tip, pipe 5 strings below the string arrangements under the cushions. Then make sets of 5 strings connecting the 2 kinds of string arrangements. Overpipe the 5 strings in the center (figure 11).

To make the pineapple:

Use patterns 1 and 2 to cut gum-paste leaves with the tracing wheel, which will give the leaves a serrated edge. Brush a little water along the center of each leaf and press on a slightly curved white wire (figure 12). Pinch the paste slightly along the wire to give it a fold. Place the wires in Styrofoam to dry overnight.

Cut off 1 inch on the wide end of the Styrofoam egg horizontally. Cover the bottom with foil. Cover the egg with rolled fondant, brushing the Styrofoam first with a little water to help the fondant adhere.

Using off 1 inch on the #2 tip and white royal icing, pipe 8 evenly spaced vertical lines on the egg

from the top to the bottom. Pipe 3 even horizontal strings between the lines (figure 13). From the center of the lowest points on the strings, pipe 3 more strings. Then pipe loops between the strings. Pipe pink hearts at the tops of the loops (figure 14). Attach the leaves by inserting the wires into the top of the pineapple.

Make 40 white royal-icing scrolls, using pattern 3 under wax paper, with the #17 tip. Let them dry, then pipe the backs. Let dry.

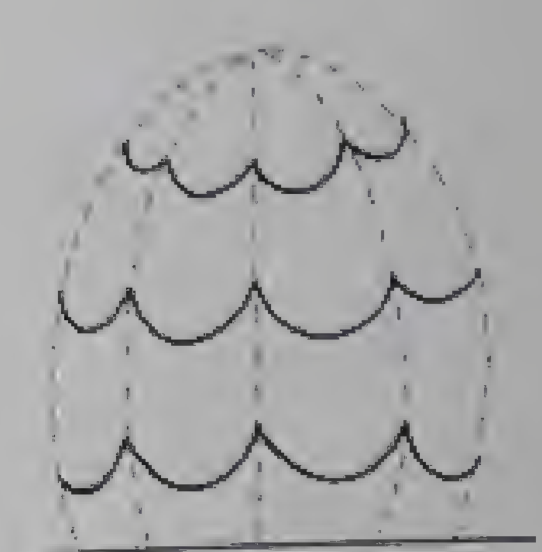


Figure 13

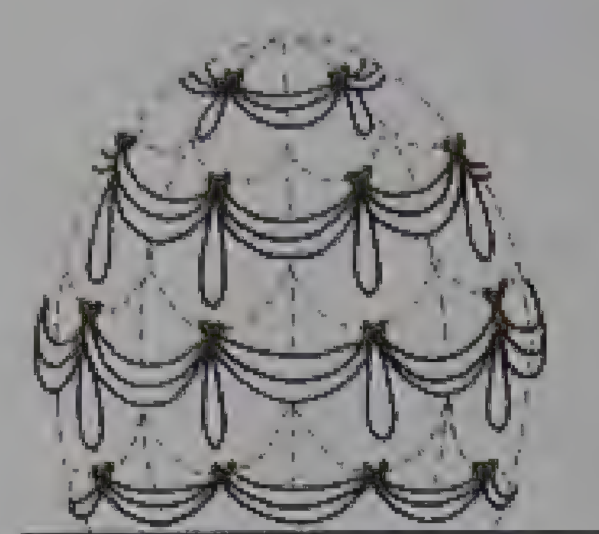


Figure 14

To decorate the cake:

Bake the cakes and let them cool completely. Assemble the 12-inch cake on the 12-inch foamcore board, and the 16-inch cake on the second 16-inch base. Cover with pure white royal buttercream icing. Insert the dowels in the large tier and stack the tiers on the stand formed by the bottom 3 tiers.

To decorate the 16-inch tier:

At the 8 marks between the cushions, attach 5 royal-icing scrolls under the base with royal icing, so that the center one is straight and the other 4 fan out slightly (figure 15).

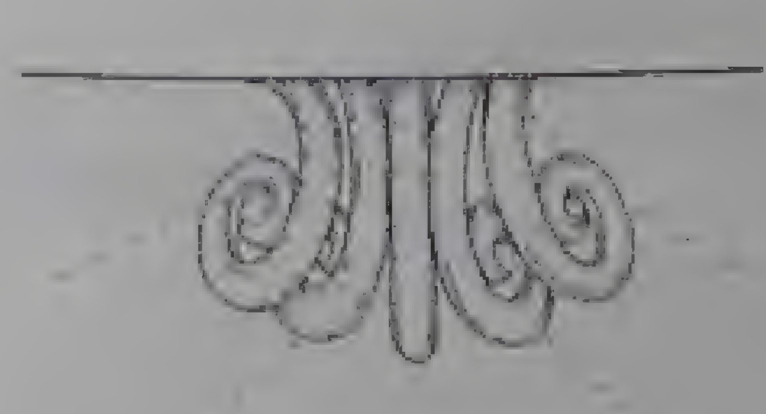


Figure 15

Starting directly above the 5 curls, pipe 19 vertical lines, with the longest line in the center and 9 descending lines on each side. Use the #15 tip and pipe the lines next to each other. The 5 center lines should continue onto the tops of the curls. Make each line $\frac{1}{2}$ inch shorter than the one before it.

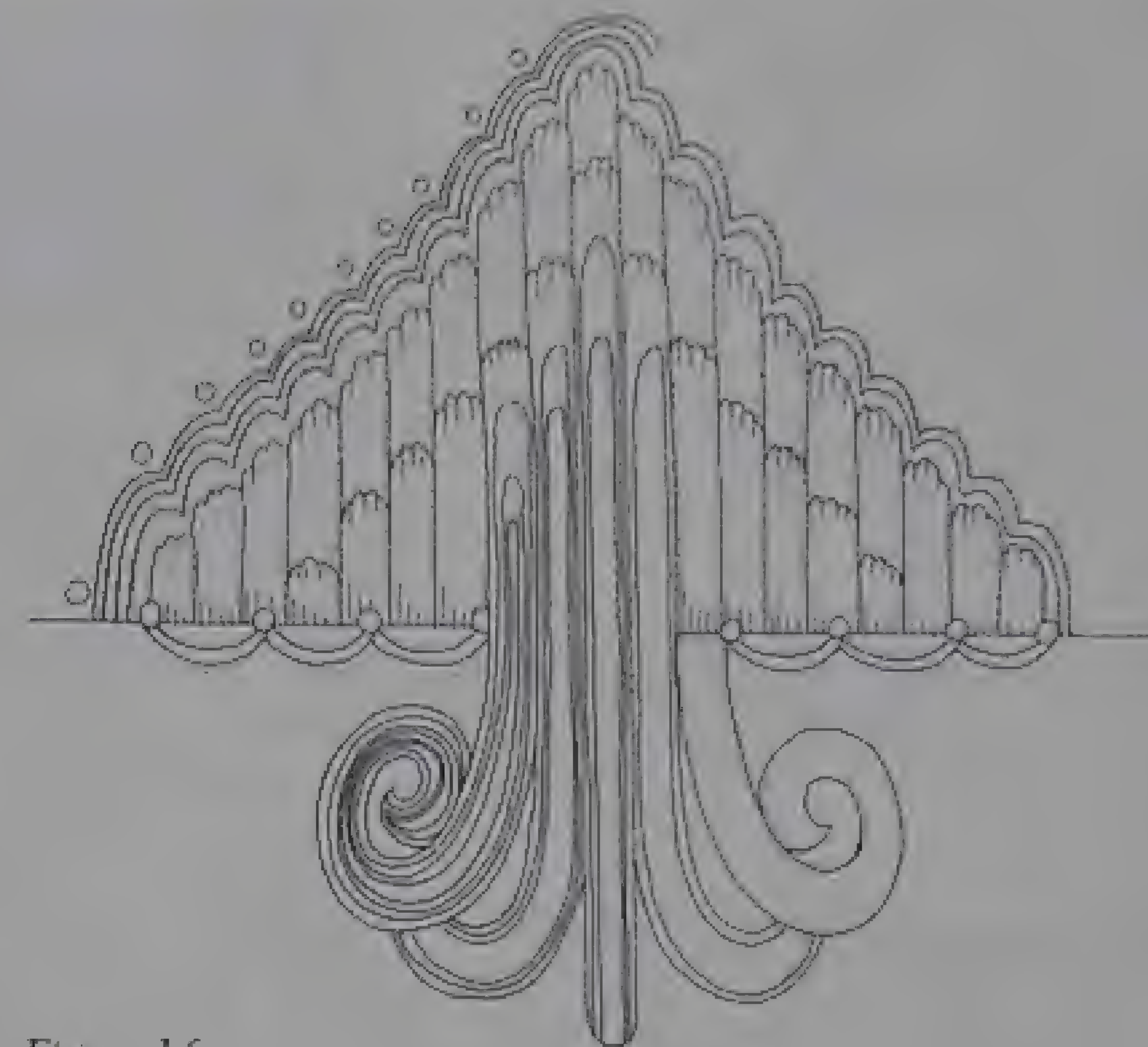


Figure 16

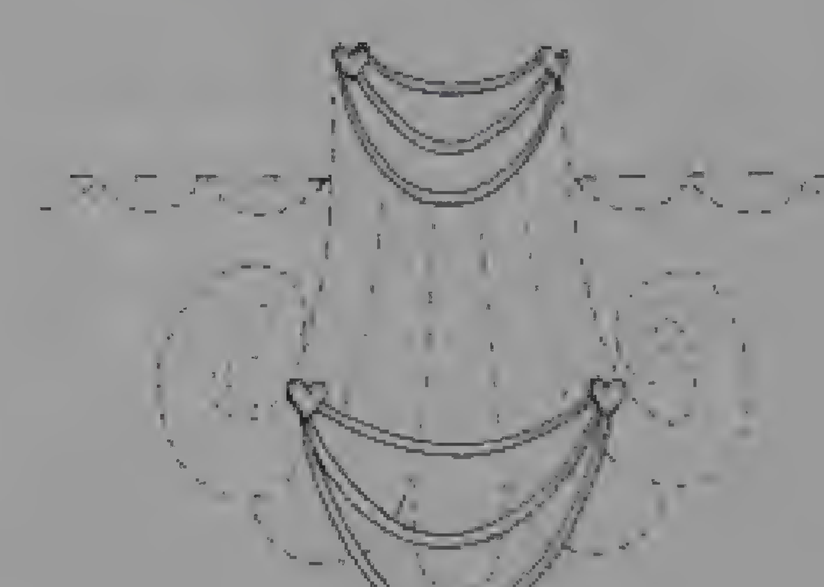


Figure 17

Overpipe the first 13 lines, making each line $\frac{1}{2}$ inch shorter than the one below. With the #6 tip, pipe 5 vertical lines $\frac{1}{2}$ inch below the last #15 line, onto each scroll. Continue adding lines in decreasing sizes on the scrolls, first with the #3 tip, then with the #2 tip.

Pipe a double line with the #2 tip, following the contour of the top edge of the #15 vertical lines, then add dots at each intersection of the scallops. At the bottom of the vertical lines on each side of the scrolls, pipe 3 strings (figure 16). Pipe 2 sets of 3 strings on top of the scrolls. Pipe pink hearts at the ends of each set of strings (figure 17).

Starting at the top edge of the tier, between the vertical lines, use the #3 tip to pipe 7 scalloped strings — 3 down, 1 across, and 3 up again, as shown in the photograph. Pipe 2 strings extending just below the tier. Pipe a rope above the strings, following their contours. Overpipe the strings with the #1.5 tip.

Pipe a small zigzag border around the top edge of the cake, using the #3 tip. On the top edge of the tier, above the scalloped strings, pipe 3-inch-wide buttercream zigzags with the #15 tip, tapering the ends.

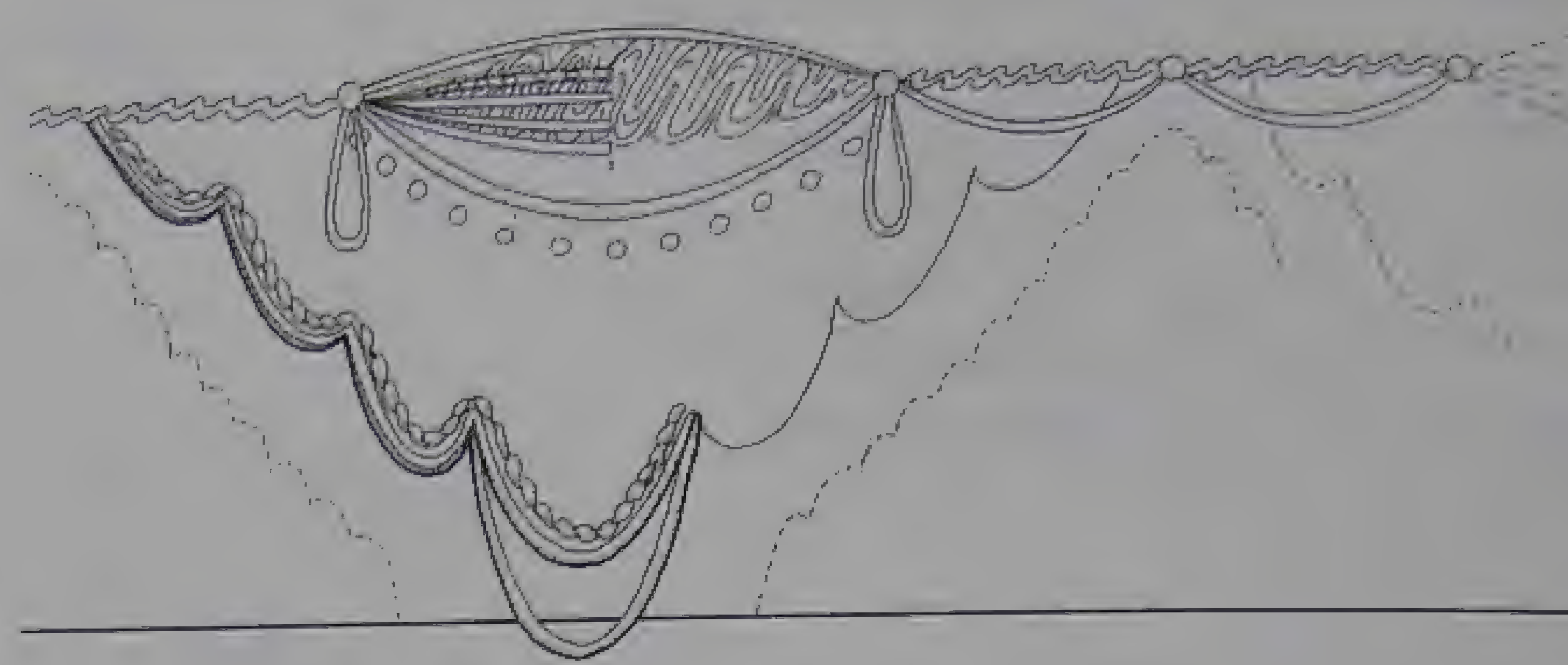


Figure 18

Pipe 6 alternating #2 and #3 strings over the tapered zigzags. Using the #3 tip, pipe a string below each zigzag and add dots along the bottom of the line. Pipe 2 equal-length strings between each zigzag, then pipe loops on both ends of the zigzags with the #2 tip. Add pink dots above the loops and between the strings (figure 18).

To decorate the top (12-inch-cake) tier:

Use the #199 tip to pipe a line of buttercream around the base. Pipe dots above and below the line, using the #3 tip. With the #17 tip, overpipe tapered buttercream zigzags on the line in the spaces between the zigzags on the tier below. Switch to the #3 tip and overpipe 5 royal-icing strings across the zigzags, with the fifth line lying on the top of the tier below. Pipe dots on the second and fifth lines. Pipe a #3 string on the top of the 16-inch tier, connecting the 2 tapered zigzags (figure 19).

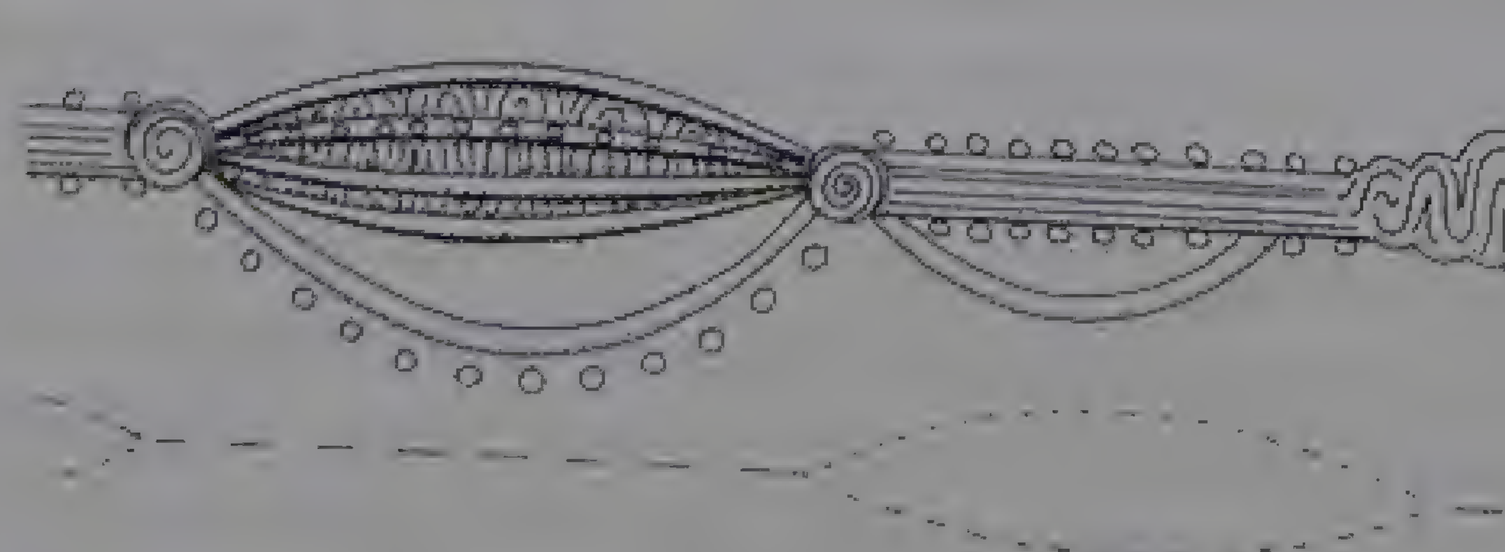


Figure 19

On the top edge, pipe a scroll with the #20 tip, starting at the center of the zigzag below (figure 20). Overpipe it with the #17 tip, then the #15 tip, followed by the #3 and #2 tips (figures 21–23). On top of each scroll, overpipe with the #6, #3, and #2 tips,

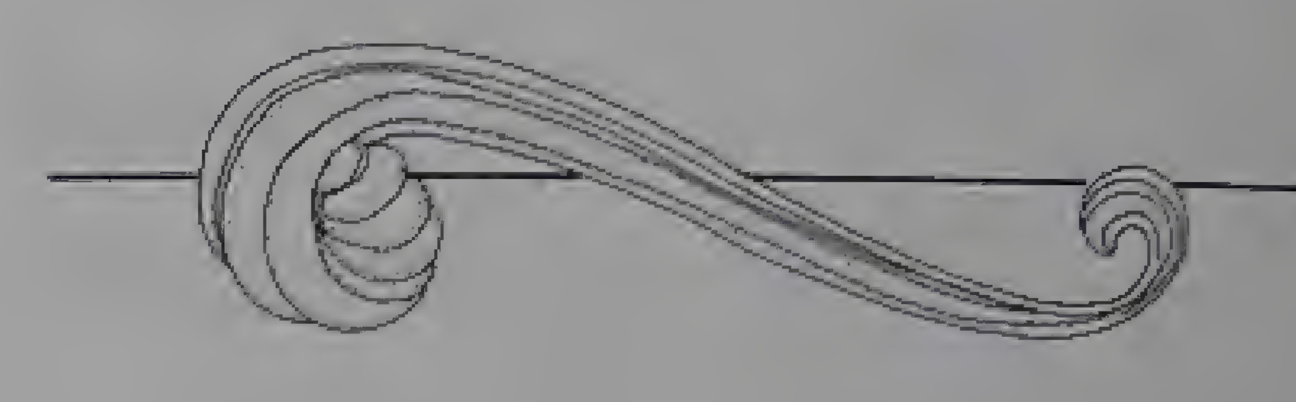


Figure 20

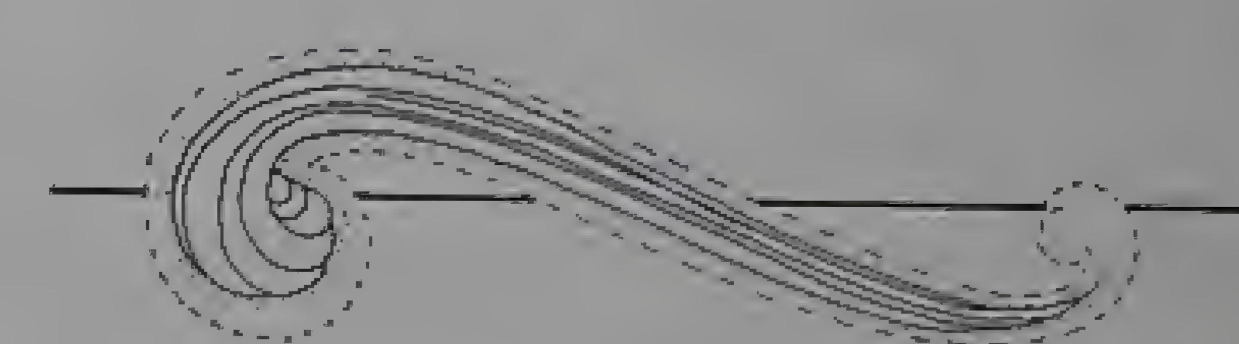


Figure 21

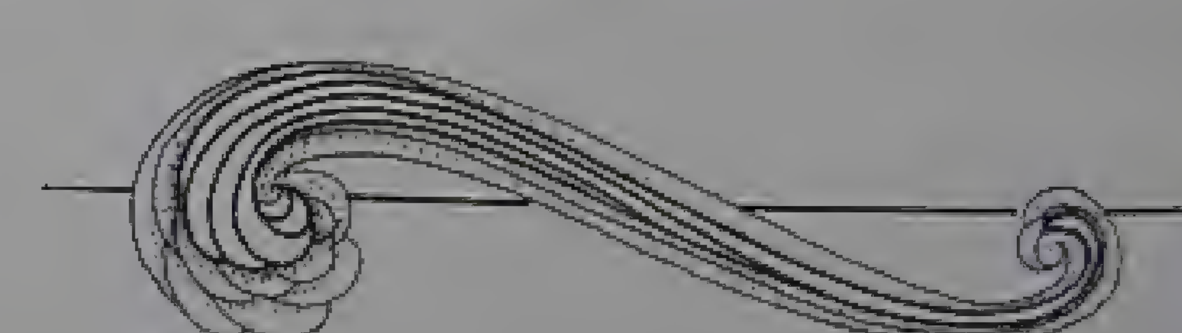


Figure 22



Figure 23

letting the icing dry after each tip. Pipe a #2 rope on top (figure 24).

On the second scroll in front, overpipe on top as above, using the #6, #3, and #2 tips (figure 25). Pipe a #2 zigzag under the scrolls, following their contour. Pipe a string over the zigzag and one below it, using the same tip. Pipe a loop under the curves. Add a pink heart at the end of the loop (figure 26).





Figure 24



Figure 26

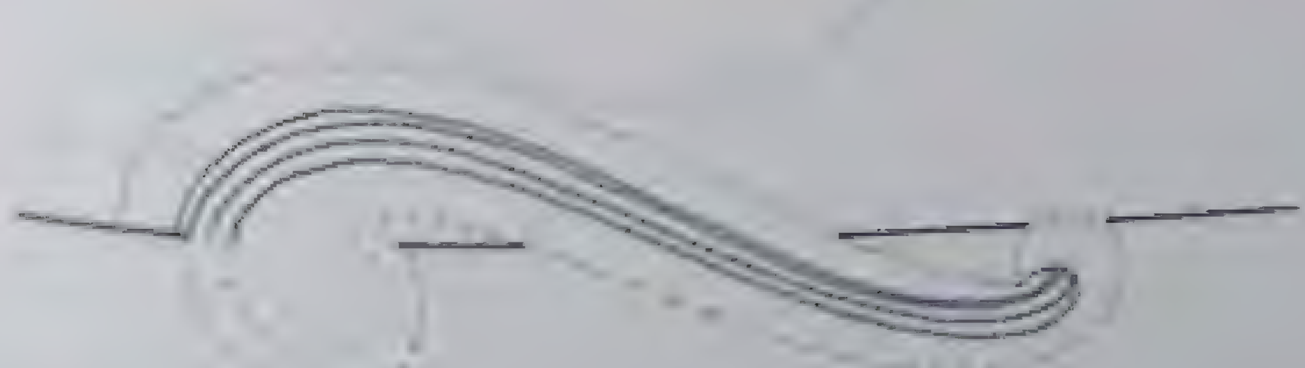


Figure 25

Place the pineapple on top of the cake. Use the #20 tip to pipe scrolls around the base of the pineapple, extending onto the top of the cake. Finish by piping additional scrolls with the #6 and #17 tips (figure 27).

If you are delivering this cake, add the top tiers only after it reaches its destination. Tape the 16-inch tier to a piece of Styrofoam that is higher than the depth of the decorations yet smaller than 16 inches.

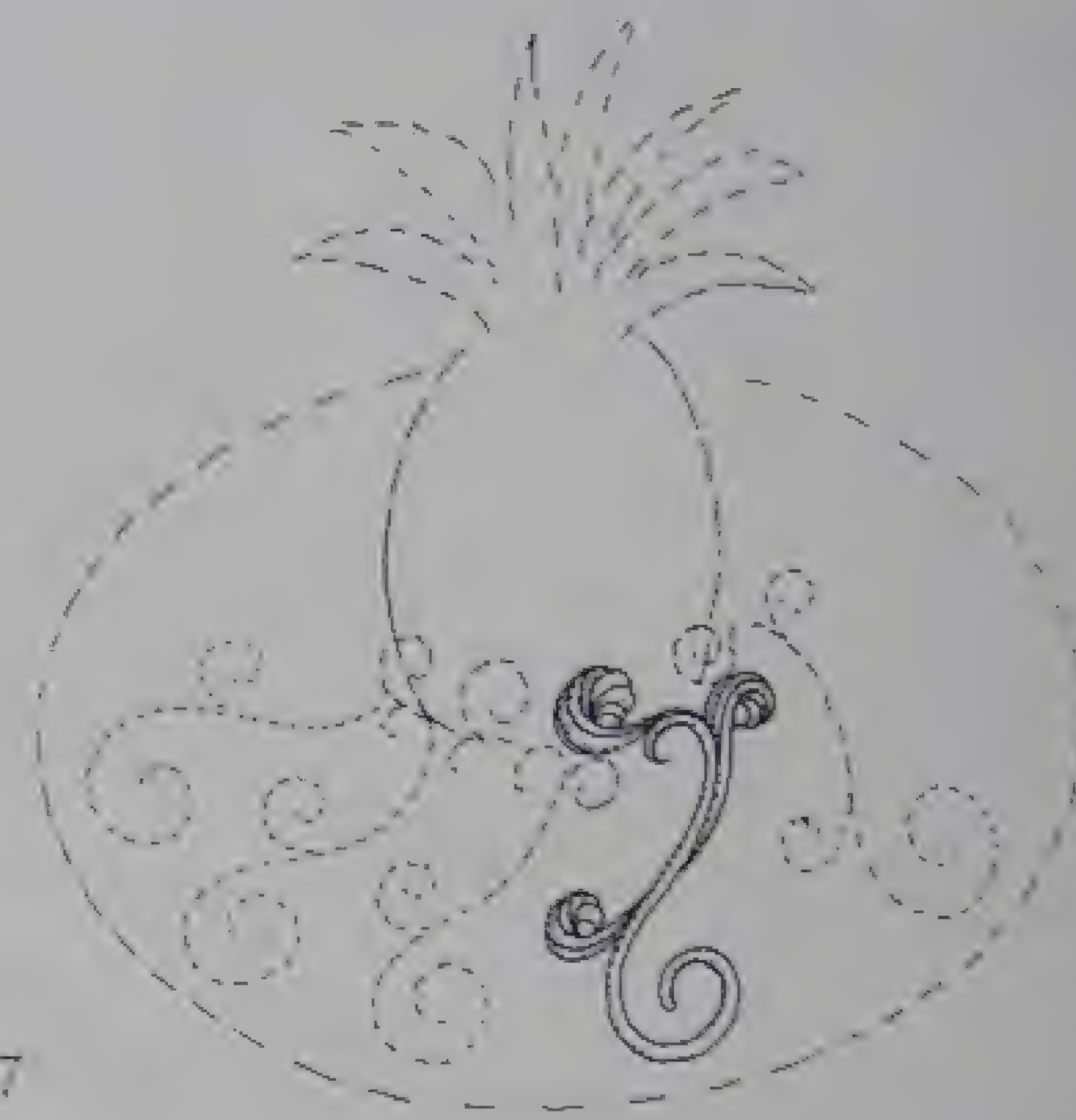


Figure 27



Pattern 1
Make 9



Pattern 2
Make 9



Pattern 3
Make 40

Colette's Chocolate Cake

This deliciously rich cake is moist and very easy to make. It's my most popular cake.

Yields 6 cups of batter, enough to serve 20

- 2 cups sugar
- $2\frac{1}{2}$ cups all-purpose flour
- 1 cup unsweetened cocoa
- 1 cup vegetable shortening
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 eggs, room temperature
- 1 cup milk, room temperature
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 1 cup hot, strong coffee

Preheat oven to 325 degrees F. Grease the sides and bottom of two 9-inch pans with shortening, then dust with flour. In a large mixing bowl, combine all ingredients except the coffee. Mix at slow speed until blended, scraping the sides occasionally with a rubber spatula. Slowly add the coffee while mixing on low. Mix for about 1 minute, or until smooth. Do not overbeat. Place in the prepared pans. Bake for about 45 minutes or until a toothpick inserted in the center comes out clean. Cool in the pans on wire racks for about 20 minutes, then invert onto racks and remove pans. Cool completely.

Snow White Cake

This deliciously light, pure white cake, which is not too sweet, is perfect for any wedding. To make a lemon cake, add lemon extract instead of vanilla and 2 teaspoons of lemon zest.

Yields 6 cups of batter, enough to serve 20

- $\frac{3}{4}$ cup vegetable shortening
- $1\frac{1}{2}$ cups sugar
- 2 teaspoons vanilla extract
- $2\frac{3}{4}$ cups sifted cake flour
- $\frac{1}{2}$ teaspoon salt
- 4 teaspoons baking powder
- 1 cup milk, room temperature
- 4 egg whites, room temperature

Preheat oven to 350 degrees F. Grease and flour the sides and bottom of two 9-inch cake pans. In the large bowl of an electric mixer, cream shortening until light and airy. Slowly add 1 cup of sugar, continuously beating until fluffy. Add vanilla.

In a small bowl, sift the dry ingredients together. Add 1 tablespoon of the dry ingredients to the shortening mixture and mix well. Then add 1 tablespoon of milk to the shortening mixture and mix well. Continue adding the dry ingredients alternately with the mix

blending well after each addition, until thoroughly combined. Do not overmix.

In another bowl, beat egg whites until fluffy. Slowly add $\frac{1}{2}$ cup of the sugar and beat until stiff, shiny peaks form. Gently fold the egg whites into the batter until blended, being careful not to overmix. Place in the prepared pans and bake about 20 minutes or until a toothpick inserted in the center comes out clean. Let the cakes cool in the pans for about 20 minutes, then invert onto wire racks and remove pans. Cool completely.

Basic Buttercream

Very easy to make, basic buttercream is good for icing a cake and for piping decorations and borders. It will stay fresh for 2 days without refrigeration and can be stored in the refrigerator for up to 2 weeks.

Yields 5 cups

- 1 cup butter or margarine, room temperature
- $\frac{1}{2}$ cup milk, room temperature
- 2 teaspoons vanilla extract or other desired flavoring
- 2 pounds confectioners' sugar

Combine all ingredients in large mixing bowl and mix at slow speed until smooth. If stiffer icing is needed or the weather is very warm, add a little extra sugar. This recipe makes enough to fill and cover a 2-layer 9-inch cake.

Chocolate Buttercream

For a simple chocolate buttercream that's good for piping, add $\frac{1}{2}$ cup of unsweetened cocoa and 2 tablespoons of cold, strong coffee to the basic buttercream recipe.

Pure White Royal Buttercream

When you need a pure white icing, this buttercream is perfect for making piped flowers and other decorations. It is similar to basic buttercream, but the meringue powder makes it sturdier and slightly stiffer. This icing will stay fresh in the refrigerator for about a month.

Yields 5 cups

- $\frac{1}{4}$ cup meringue powder
- 2 pounds confectioners' sugar
- $1\frac{1}{2}$ cups vegetable shortening
- 6 tablespoons water
- 1 tablespoon clear flavoring (a tinted flavoring will change the color of the icing)

Combine all ingredients in a bowl and mix at slow speed until smooth. Add a few drops of water, if needed. This recipe makes enough to fill and cover a 2-layer 9-inch cake.

Meringue Buttercream

This delicious, fluffy icing has a lighter taste than basic buttercream but is somewhat more complicated to make. I don't recommend making this icing in very hot and humid weather. It can be stored at room temperature for 2 days or refrigerated for 10 days.

Yields $4\frac{1}{2}$ cups

- 1 pound (4 sticks) unsalted butter, softened but cool
- 1 cup granulated sugar
- $\frac{1}{4}$ cup water
- candy thermometer
- 5 large egg whites, room temperature
- $\frac{1}{2}$ teaspoon cream of tartar
- 2 teaspoons flavoring or liqueur

Beat the butter until smooth and set aside. In a small saucepan, combine $\frac{3}{4}$ cup of sugar and the water. Stir until the sugar is dissolved. Slowly heat the mixture, stirring constantly, until it starts to bubble. Reduce heat to low and insert a candy thermometer. Do not continue to stir.

In the large bowl of an electric mixer, beat the egg whites at medium speed until foamy. Add cream of tartar and beat at high speed until soft peaks form. Gradually add the $\frac{1}{4}$ cup of sugar and beat until stiff peaks form.

Meanwhile, boil the sugar mixture until it reaches 248–250 degrees F on the candy thermometer. *Do not let the temperature go above 250 degrees F.* Turn off the heat and immediately pour the contents into a glass measuring cup to stop the sugar from cooking. Pour a little of the sugar mixture onto the egg whites and beat at slow speed. Slowly add the rest of the sugar. Beat at high speed for 2 minutes, then reduce the speed to low until the mixture is cool.

Add the butter, 1 tablespoon at a time, to the egg-white mixture, beating continuously on low until all of the butter is incorporated and the mixture is smooth. Add the flavoring. This recipe will fill and cover a 2-layer 9-inch cake.

Chocolate Ganache

For chocolate lovers, this is the most delicious icing for filling and covering a cake. You can use it as a glaze when freshly made or beat it to thicken it for spreading. It is very stable and perfect for crumb-coating a cake to be covered with rolled fondant, although it will soften in very hot weather. You can store it safely at room temperature for 2 days and refrigerate it for up to a week.

Yields 2 cups

- 12 ounces semisweet chocolate (use chips or cut blocks into small pieces)
- 8 ounces heavy cream
- 2 teaspoons flavoring or liqueur (optional)

Place the chocolate in a large metal or glass bowl. Heat the cream in a saucepan just to the boiling point. Pour the cream over the chocolate, making sure that all of the chocolate is covered. Cover the bowl and let stand for 5 to 10 minutes.

Whisk the chocolate until dark and shiny, then cool to room temperature. To thicken, beat cooled icing with a hand mixer for a few minutes. It's best if used after 12 hours.

This recipe yields enough to fill and cover an 8-inch cake, 3 inches high.

Modeling Chocolate

Modeling chocolate has a consistency similar to that of Tootsie Rolls or soft gum paste, although it doesn't dry as hard as the latter and is tastier on a cake. You can use it to make bows, flowers, and leaves or to cover a cake. Running it through a pasta machine is easier than rolling it out with a rolling pin.

The following recipes each yield about 1 cup.

Dark Modeling Chocolate

10 ounces semisweet chocolate (use chips or break blocks into small pieces)
4 ounces light corn syrup

Melt the chocolate in a bowl over a saucepan of hot but not boiling water. Stir in the corn syrup; the chocolate will start to stiffen almost immediately. Stir until the ingredients are completely combined. Wrap in plastic until cool.

The paste will seem hard, but it will soften from the warmth of your hands when you start to work with it. Roll it out with a rolling pin, or run it through a pasta machine starting at the widest opening, then through smaller openings until it reaches the thickness you want.

Rolled Fondant

Rolled fondant is a sweet, elastic icing that is easy and versatile. It's rolled out with a rolling pin, draped over the cake, and smoothed with the hands. It has become very popular in the United States since its recent introduction from England. Fondant gives a cake a beautiful porcelainlike surface on which to decorate. It's perfect for hot, humid weather because it won't melt and keeps a cake fresh for 2 days at room temperature. You can buy premade fondant at cake-decorating supply stores; it works very well.

Yields 2 pounds, enough to cover a 9-inch cake, 4 inches high

2 pounds confectioners' sugar
$\frac{1}{4}$ cup cold water
1 tablespoon unflavored gelatin
$\frac{1}{2}$ cup glucose (found in cake-decorating stores)
OR white corn syrup
$1\frac{1}{2}$ tablespoons glycerine (found in cake-decorating stores)
1 teaspoon flavoring (vanilla will give the fondant an off-white color)

In a large bowl, sift the sugar and make a well in the center. Pour the water into a small saucepan and sprinkle the gelatin on top to soften for about 5 minutes. Heat the gelatin and stir until dissolved and clear. *Do not boil.* Turn off the heat and add the glucose or syrup and glycerine, stirring until well blended. Add flavoring. Pour into the well of sugar and mix until all of the sugar is blended. Knead the icing with your hands until it becomes stiff. If the mixture is sticky, add small amounts of confectioners' sugar.

Shape the mixture into a ball, wrap it tightly in plastic wrap, and place it in an airtight container. This icing works best if allowed to rest at room temperature for about 8 hours, particularly if the weather is humid. Fondant may be refrigerated or frozen for longer storage, but you must bring it to room temperature to soften before rolling. Do not refrigerate a cake covered with fondant, however, because the fondant will become gummy when brought back to room temperature.

To color fondant, add small amounts of paste food coloring and knead it until the color is even. Add just a little coloring at a time so the color isn't too dark. You can always make it darker, but you can't make it lighter.

To paint fondant with a liquid coloring once it's on a cake, first roll out a small piece of extra fondant and brush or sponge on the color to make sure it has the correct consistency and tint. Adding lemon extract to liquid or paste colors helps them evaporate quickly. The paint should be translucent, but not too thick. Then brush or sponge the coloring on the cake. Cover the surface as thoroughly as possible, but do not paint over wet areas or the fondant will become gummy and the color will lift off. Let the color dry, then retouch if necessary.

To cover a cake with fondant:

Dust a clean, smooth surface with cornstarch or confectioners' sugar to prevent sticking and roll the fondant with a rolling pin until it is about $\frac{1}{4}$ inch thick. Make sure that the fondant is large enough to fit over the top and sides of the cake. Slide both hands under the fondant and carefully center it on top of a cake that has been freshly iced with buttercream. The icing will make the fondant adhere to the cake.

To cover other edible surfaces, such as sugar molds, brush the back of the rolled fondant with a little water to make it sticky. When covering Styrofoam, dampen the Styrofoam with water before covering it with fondant.

Dust your hands with cornstarch and smooth the fondant, starting at the top and working down the



Figure 1



Figure 2

sides until the entire surface is even and flat (see figure 1). Cut off the excess fondant around the bottom of the cake, using a pizza cutter or a sharp knife (see figure 2). You can reuse the extra fondant.

If you plan to emboss a design in the fondant with crimpers or a tracing wheel, you must do it immediately. The surface of the fondant dries quickly and may cause the embossing to wrinkle if you wait too long.

You can then decorate the cake with buttercream or royal icing.

Chart for Rolled Fondant

The following table will help you determine how much fondant you need to cover various sizes of cakes, all about $3\frac{1}{2}$ inches high. At least $\frac{1}{2}$ pound will be trimmed away and may be reused.

cake	pounds of fondant
round, octagon, or hexagon	
6-inch	$1\frac{1}{2}$
8-inch	2
10-inch	$2\frac{1}{2}$
12-inch	3
14-inch	4
16-inch	5
square	
6-inch	2
8-inch	$2\frac{1}{2}$
10-inch	3
12-inch	4
14-inch	5
16-inch	$6\frac{1}{2}$
heart-shaped	
9-inch	2
15-inch	4
oval	
6-inch	$1\frac{1}{2}$
13-inch	3

Royal Icing

Royal icing is the perfect medium for making flowers, bows, and delicate piped work. Extremely versatile, it is pure white and dries very hard. It will keep in an airtight container at room temperature for 2 weeks. Stir the icing to restore its original consistency after storage, but do not rebeat. Royal icing does not dry well in high humidity.

Yields 2½ cups

5 tablespoons meringue powder (found in cake-decorating stores)
3 ounces water
1 pound confectioners' sugar

OR 2 large egg whites, room temperature
½ teaspoon cream of tartar
2 teaspoons water
1 pound confectioners' sugar

Combine all ingredients in a bowl and beat at slow speed with an electric mixer until the icing forms very stiff peaks and turns pure white. Add more sugar if the icing is not stiff enough, or a few drops of water if it is too stiff. Use immediately or cover the bowl with a damp cloth to prevent drying when not in use. Allow at least 24 hours for royal-icing decorations to dry at room temperature.

Servings

The following table lists how many servings you can expect from various sizes and shapes of cake pans, and how many cake recipes you will need for each. Most cake recipes yield approximately 6 cups of batter, enough to serve about 20 people. Each pan should be only half-filled with batter to ensure maximum baking efficiency. Serving sizes will vary depending on who is cutting the cake, but the amounts given are based on pieces about 3 to 4 inches high and 1 by 2 inches wide.

pan	servings
round or octagon	
6-inch	10
8-inch	20
10-inch	35
12-inch	50
14-inch	70
16-inch	100
18-inch	125
square	
6-inch	15
8-inch	30
10-inch	50
12-inch	70
14-inch	100
16-inch	125
oval	
6-inch	10
8-inch	30
10-inch	40
13-inch	70
heart-shaped	
6-inch	10
9-inch	20
12-inch	45
15-inch	70
hexagon	
6-inch	12
9-inch	22
12-inch	48
15-inch	72